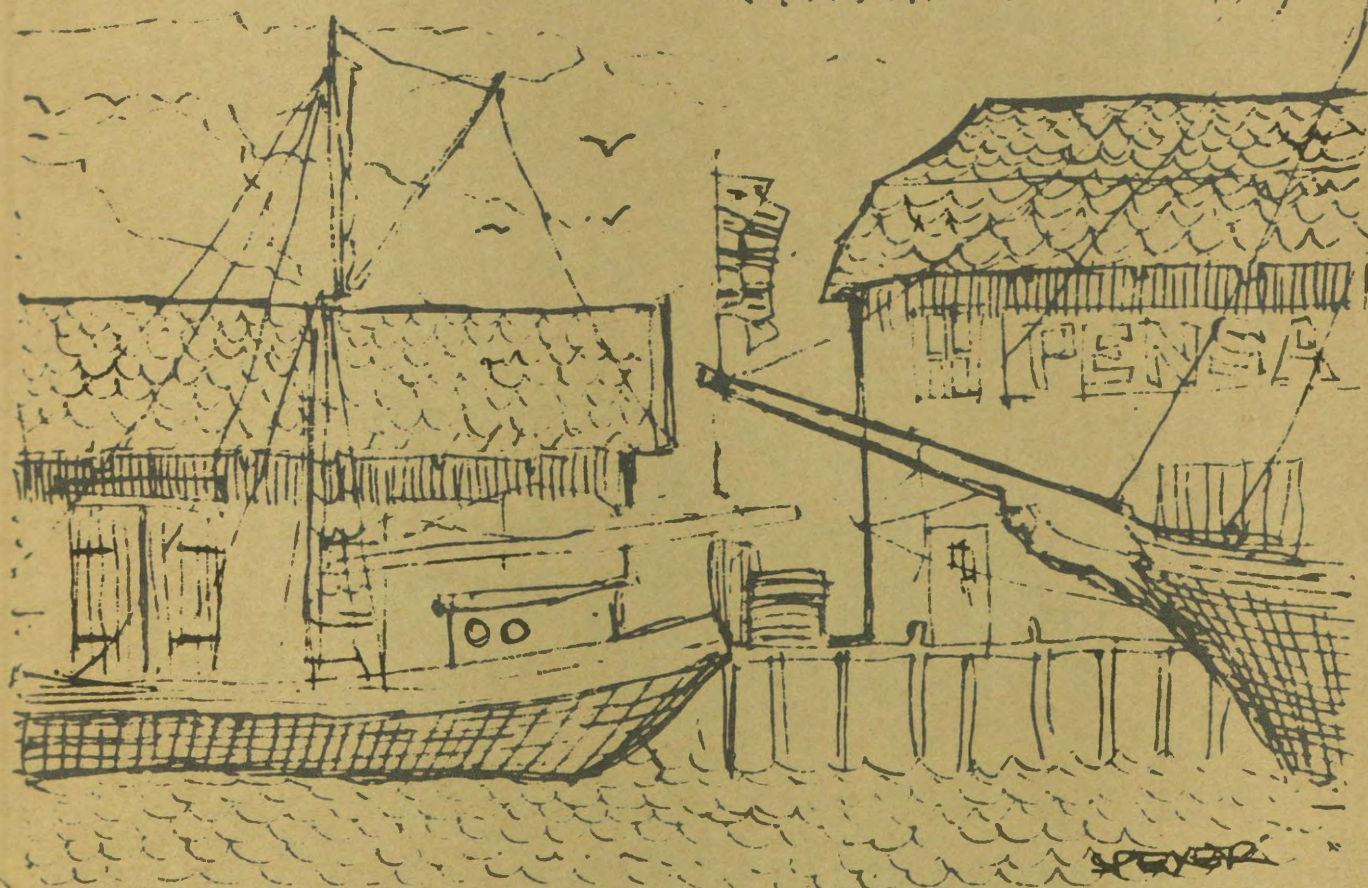
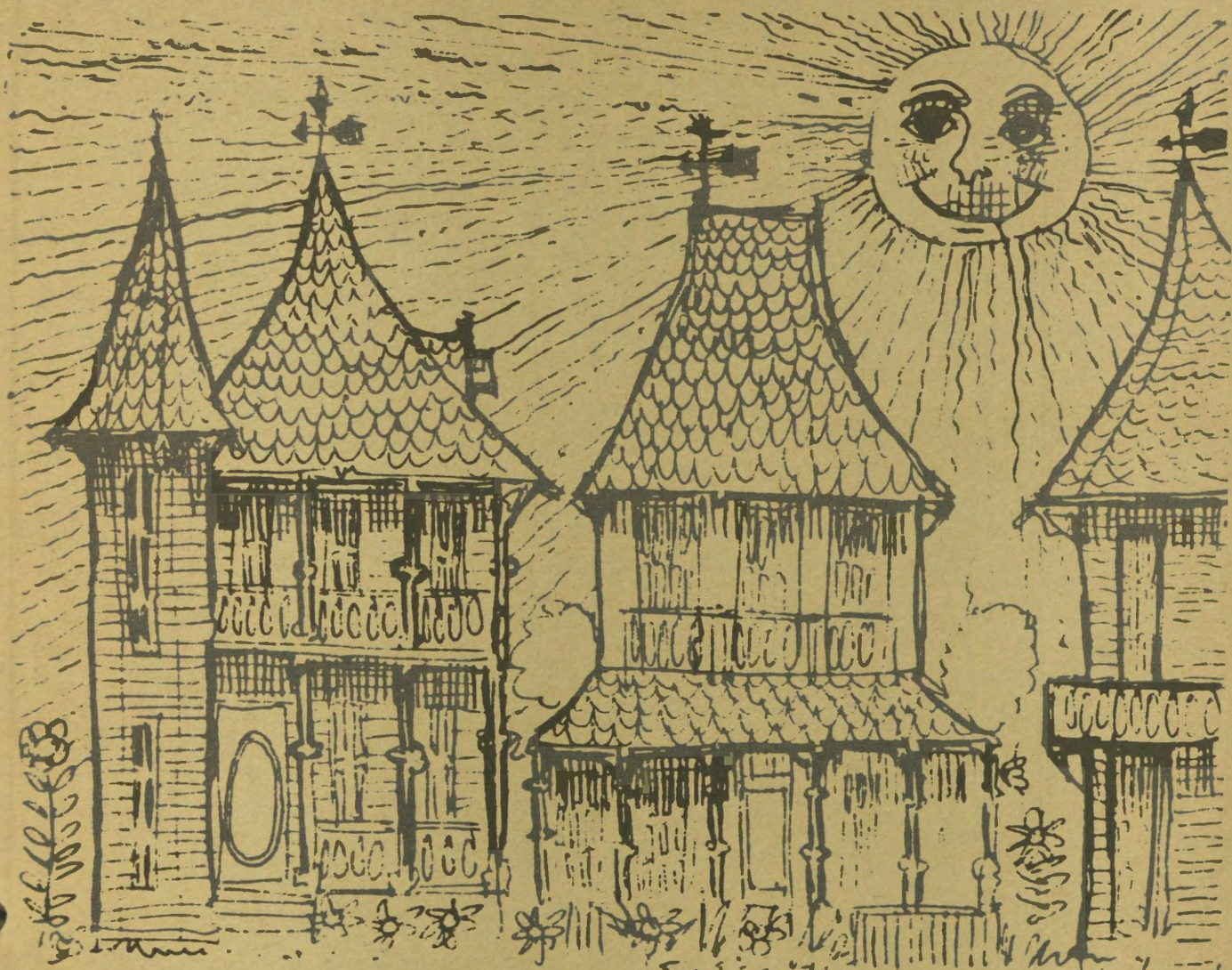


**A
Dash of
Savory**

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A DASH OF SEVILLITY PRESENTED BY

THE PENSACOLA HERITAGE FOUNDATION



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The Pensacola Heritage Foundation drew its first breath in the Spring of 1963. Since that time, two members have been added to its family -- Dorr House at 311 South Adams Street, and the annual celebration of "An Evening In Old Seville Square". The time has come for another member to join ranks, and so we offer to you "---A Dash of Sevillity". Many outstanding recipes from Florida's Gulf Coast have been compiled in one form or another. We hope that you will find this book unique because of the combination of traditional Southern dishes with the flavorful foods that are part of our Five Flags Heritage. The recipes presented here are commended as favorites of contributing friends from the Pensacola Heritage Foundation along with those that have come to us via "An Evening In Old Seville Square".

Copies may be obtained by addressing:

"---A Dash of Sevillity"

Dorr House

311 South Adams Street

Pensacola, Florida

1971

Second Edition

COOK BOOK COMMITTEE

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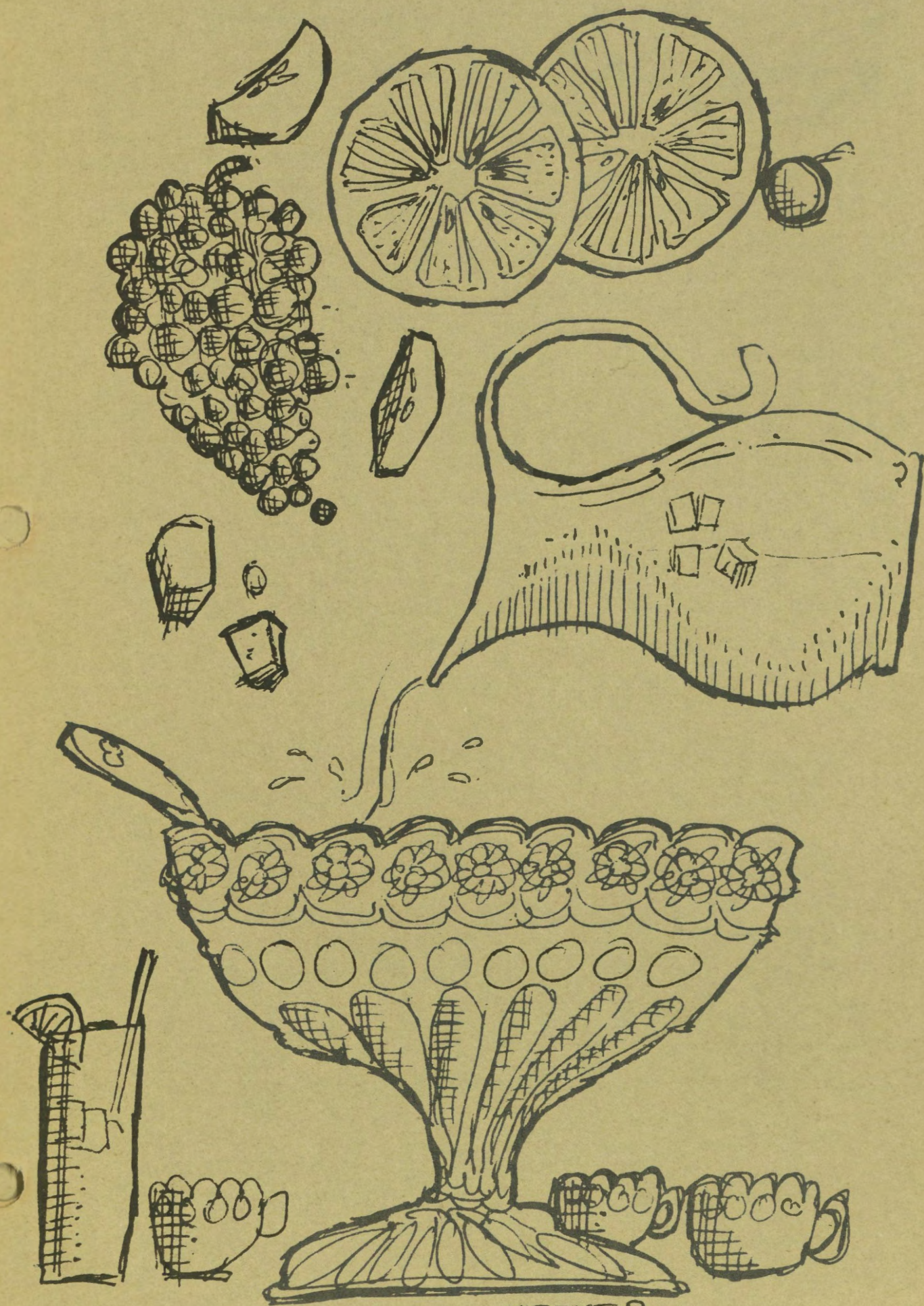
Illustrated by: Erik Speyer

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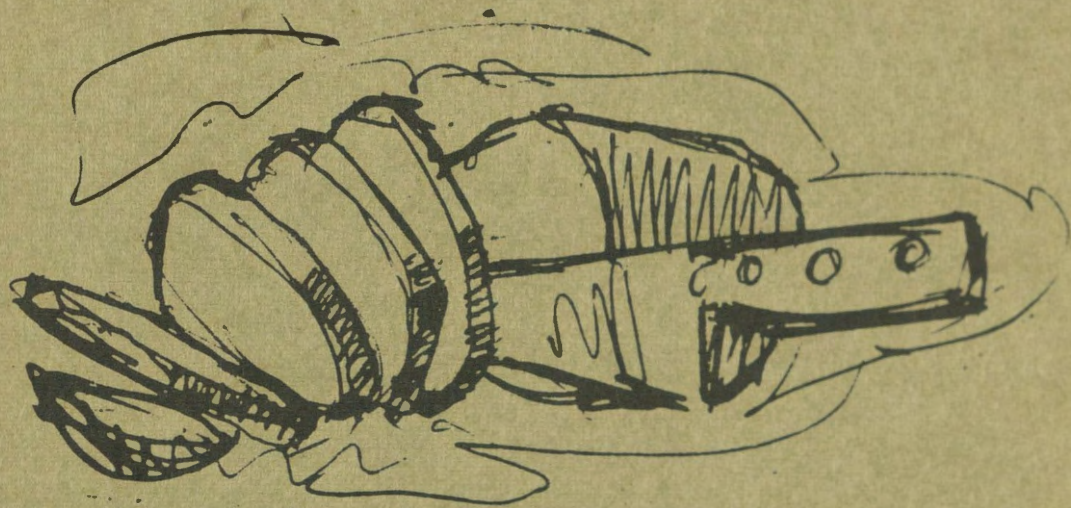
The cookbook committee is grateful to the recipe donors for sharing their secrets. A special thanks to Mrs. Jack Fleming for suggesting the title and to Mrs. Bill Isern, Mrs. James Seegers, Bill Turner, and Yonge Watson for their efforts in making this book possible.

BEVERAGES

AND APPETIZERS



SPEYER



AUNT MOLLIE'S OLD FASHIONS (premixed)

In a large vegetable pot combine:

1 c. of hot water

1 orange peel in slices

1 lemon peel

5 tsp. sugar

Let stand until liquid is room temperature.

When cooled, add:

2 tsp. bitters

3 cups bourbon whiskey

Let stand, strain and put in decanter.

Serve in old fashion glass with cherry
and slice of orange over ice.

Yonge Watson

PEACH DAIQUIRI

1/2 ripe peach, chunks

1 1/2 oz. light rum

1/2 oz. cointreau

1 oz. strained fresh lime juice

Blend 20 sec. in electric blender. Serves 2.

1 tsp. sugar

1 c. crushed ice

I

Janet McDonald
(Mrs. Glenn)

BANANA DAIQUIRI

Blend about 20 seconds:

1 - 6 oz. can Frozen Limeade
 concentrate
6 oz. light rum
1 large ripe banana
2 oz. banana liqueur
2 c. crushed ice

Serve while sitting on the terrace enjoying
a lazy summer afternoon.

William H. Clark

VIRGINIA'S COCKTAIL MEAT BALLS

1 or 2 lb. ground meat

Make meat balls any way you're used to
(use grated onion, bread crumbs, seasonings)

Put in pot to boil: 1 bottle Chili Sauce
 10 oz. jar grape jelly
 juice of one lemon
 salt

Drop meat balls one at a time into shallow
foil lined baking dish. Pour extra juice
over them and cook for one hour in 350° oven.

The juice will disappear. Shake around.
Serve warm in chafing dish.

May be frozen at any stage and rewarmed. The
neat part about this recipe is that the meat
balls don't have to be cooked before putting
in the juice.

Lee Raby Mitchell
(Mrs. Wilmer)

OYSTERS LYDIA

2 pt. raw oysters	2 Tb. Olive Oil
1/2 bunch fresh parsley	2 lg. cloves garlic
3 spring onions	1/4 tsp. salt
3/4 stick butter	1 tsp. Tabasco
4 Tb. Worcestershire	1/2 lemon
Italian Seasoned Bread Crumbs	

Mince onions and parsley. Saute with garlic in butter til tender and not brown. Add olive oil, oysters, Worcestershire, juice of lemon, and salt. Stir. Sprinkle with seasoned bread crumbs. Bake at 500° on top shelf 10 minutes. Serve on small plates with hot buttered French bread.

Imogene Smith Payne
(Mrs. Henry)

SHRIMP SCAMPI

3 lb. shrimp	1/2 c. olive oil
1 1/2 c. minced onion	4 cloves pressed garlic
1 stick butter	1/2 c. minced parsley
1 1/2 tsp. salt & pepper	

Saute onions in butter. Marinate shrimp in olive oil, salt, pepper and garlic. Place in shallow baking dish, sprinkle with parsley. Broil at 500° for 15 minutes. Serve in a chafing dish.

Genie Patterson
(Mrs. Frank)

PICKLED SHRIMP

To boil shrimp: 3 to 4 lb. shrimp

Crab Boil, Onion, Garlic,

Small amount of water

Bring seasoned water to boil. Put in shrimp.

Bring back to boil and turn off heat. Allow to remain in water 15 or 20 minutes.

Pickling Marinade:

1/2 c. olive oil

1 Tb. Worcestershire

1/2 c. lemon juice

2 tsp. salt

1/2 c. wine vinegar

Tabasco

2 onions, sliced thin

Shake dressing well in a jar. Pour over shrimp and onions. Cover and store in refrigerator. Will keep for a week.

Helen Kahn

(Mrs. J. L.)

CRAB SALAD

1 lb. white crabmeat

Chopped parsley

1/4 c. finely chop. celery

Mayonnaise (Duke's)

Lime Juice

Salt

Spice Islands Seafood Seasoning

Just before serving, mix together crabmeat, celery, mayonnaise, and juice of one lime. Be sure not to break crabmeat. Add small amount of seafood seasoning and chopped parsley. Arrange in bowl and serve with saltines.

Mary Ann Long

(Mrs. Donald)

BARBECUED SHRIMP

1. Jumbo shrimp in shell with heads! (1 lb. enough for 2).
2. Use shrimp just as they come from fish market - not washed.
3. Place in single layer in broiler pan.
4. Make sauce of equal parts of oil and butter.
5. Pour enough sauce to coat well.
6. Coat shrimp generously with black pepper (should look slightly dark with pepper)
7. Broil 7 minutes on each side with pan on rack closest to broiler.
8. Take up shrimp and place in bowl for each to peel his own. Pour sauce off into individual containers for each to dip his shrimp in as he eats.

Carolyn Swearingen
(Mrs. James)

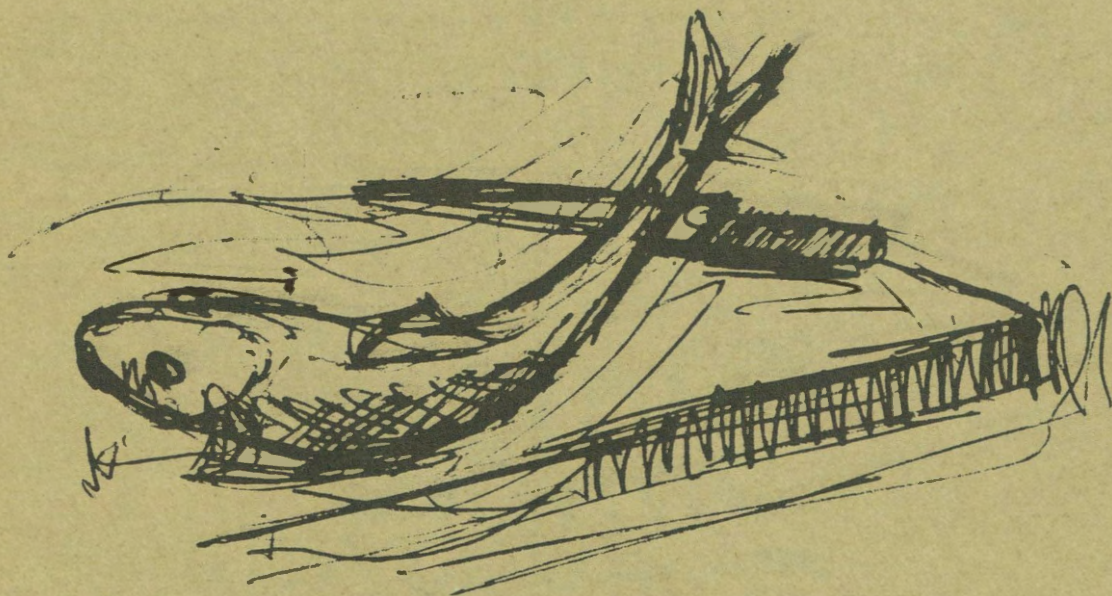


DEVEILED CRAB BALLS

1 lb. crabmeat	1/2 c. milk
2 Tb. butter	1/4 green pepper, chop.
1 1/2 Tb. cornstarch	2 Tb. celery, chop.
1 Tb. dried parsley	3 Tb. onion, chop.
2 tsp. lemon juice	1/4 tsp. Tabasco
1/2 tsp. dry mustard	1 1/2 Tb. Worcestershire
1 tsp. salt	1 c. bread crumbs
1 egg, beaten	

Saute onion, green pepper, and celery in butter til tender. Add cornstarch, mix well. Add milk and cook, stirring, til thickened. Add rest of ingredients and mix well. Make small, bite-size balls. Bake on greased pan in 400° oven, about 15 minutes. Serve in a chafing dish to keep hot, with toothpicks and cocktail sauce for dipping.

Mary Ghesquiere
(Mrs. George)



SOUPS



THE AUTHENTIC ORIGINAL WAY TO MAKE OYSTER GUMBO

This is a fine Gumbo in the manner of Pensacola's old families. It is founded in antiquity, and handed down by word of mouth from one generation of family cooks to the next---hereditary, and unique. The only other place it is prepared the same is in Mobile, and the Mobilians obtained their knowledge of this noble concoction by inter-marriage with Pensacola families. The dish is more Spanish and Indian than French or Creole. Most Louisiana gumbos are reddish, and the flavor obscured by vegetables and inappropriate herbs.

Things to have on hand for Oyster Gumbo--

1. One full quart of Tennessee sour-mash bourbon for the chef and helpers.
2. One elderly 7 lb. rooster, cleaned and drawn, and with his liver, heart, and gizzard minced. A rooster is better than a hen because he is not full of yellow fat. If a hen is used, the broth must be partly cooled several times for skimming. Cut up the rooster.
3. Sprinkle him with salt and finely ground Malabar white pepper.
4. Put yellow onion about the size of a small orange, cut fine, and 2 cloves of garlic in a bowl and leave handy.
5. One small purple Spanish onion, cut up and 6 fresh scallions with 1 1/2 inches of tops and 2 more cloves of garlic. Put this in another bowl. To this bowl, add: 7 whole Java black peppercorns, 9 whole Jamaica allspice kernels,

GUMBO (continued)

minced giblets, and 1 Tb. accent. Set this bowl aside, not so handy.

6. Take remainder of the tops of 3 of the scallions and a baby's handful of fresh parsley and tie up in cheesecloth with white kitchen thread. Leave near 2nd bowl.
7. One tightly packed qt. of small to medium size local freshly opened oysters in their own liquor, cleaned of shell particles.
8. Have on work table: measuring cup of plain dry claret wine, and a kitchen spoon of fresh finely powdered file--pure sassafras leaves.

No bay leaf or thyme.

Have a deep cast iron pot (8 qt.)on the stove, with a big kitchen spoon of cold bacon drippings, and 1 minced strip of bacon in it. Have one kitchen spoon of plain wheatflour nearby. Meanwhile, have a kettle of water, briskly boiling. Get iron pot hot. When the bacon is completely shriveled, start shaking in the flour gradually, stirring all the while. This is the beginning of the roux. We want a dark one, so be careful not to scorch while bringing to the color of strong coffee with cream. Do not stop stirring. When the "coffee with cream" color is reached, add the contents of 1st bowl and continue stirring until onion is clear. Quickly dump in all pieces of rooster, and stir vigorously in roux, trying to get each piece on the bottom of the pot for a while. This takes a strong arm. Continue until either (1) rooster pieces are brown, or (2) roux is all absorbed, or (3) you are afraid of scorching, or (4) your arm drops off.

GUMBO (continued)

With the other arm pick up the boiling tea kettle, and more than cover the bird with this water. Keep stirring. If you have lost an arm by now, you need a friend. Dump contents of bowl that wasn't so handy, and $1/3$ cup of wine, in pot. Tie the cheesecloth sack to pot handle so that it dangles in liquid.

Add additional scalding water to as near the top as possible. Stir: then let the whole concoction boil hard for 30 seconds. Turn down to simmer; cover pot tightly.

Now you and your friend can sit down and enjoy your drinks. Your work is almost done except for sniffing, watching, and an occasional stir. Let the iron pot simmer gently with the lid tightly closed until the rooster is tender. This should take about 2 hours.

One can tell from the aroma when the ingredients have wedded--and at this time you should taste the broth, for salt only. Taste one of the raw oysters you will add later. They may be very salty. When rooster is tender, broth level in pot will have receded slightly, making room for oysters. Dump in the oysters with their liquor. Turn up flame and boil rapidly until oysters curl. Turn down flame, and let sit still until there remains the barest simmer. Quench this simmer with $2/5$ cup of dry claret. Now sift in slowly one heaping kitchen spoon of file powder, stirring. Be careful that little balls of file do not stick together, as it would be unpleasant to encounter later in pure form. The gumbo is ready.

GUMBO (continued)

Caution: Never allow to boil after adding file. Serve on white rice in deep bowls, with one nice piece of rooster for everyone. This is ample for 8. Have little dishes of hot, fresh peppers, such as torrido, bird-eye, along with salt shakers, on the table.

Manuel Francisco Gonzalez VI

(By counting from, but including,
Don Manuel)

SOFT SHELL TURTLE SOUP

2 lb. turtle meat	1 Tb. tomato paste
3/4 c. ham, chopped	pinch thyme
2/3 c. flour	pinch allspice
1/3 c. salad oil	1 tsp. Kitchen Bouquet
1 large onion, chopped	1 bay leaf
1/2 green pepper, chopped	1 Tb. Worcestershire
1 small can tomatoes	dash Tabasco
1 garlic clove	Juice of 1 lemon

Remove fat and gristle from turtle meat. Parboil 15-20 min. and drain well. Add enough water to stock to make 3 1/2 qts. Brown flour in oil. Add peppers, onion, ham, turtle meat. Cook until brown. Add boiling liquid and other ingredients except lemon. Simmer slowly about 2 hours. Add lemon and continue cooking until of thick consistency. Remove bones from turtle meat when tender and return to pot. Serve hot with 1 - 2 teaspoons of madeira wine in each bowl, if desired.

Virginia Gordon Fiveash
(Mrs. Jack)

SHE-CRAB SOUP

2 Tb. butter	1/2 tsp. Worcestershire
1 qt. milk	4 tsp. flour
few drops onion juice	2 c. 'white crabmeat
	<u>and crab eggs</u>
1/8 tsp. pepper	1/8 tsp. mace
1/2 tsp. salt	Dry sherry

Melt butter in top of double boiler and blend with flour until smooth. Add milk gradually, stirring constantly. Add all ingredients except sherry. Cook slowly for 20 minutes over hot water. Serve soup in bowls with a Tb. of dry sherry added. Chopped parsley and paprika may be added.

Serves 4-6.

Judy Birdwell
(Mrs. Thomas)

COURT BOUILLON

Put a stock on to boil with 4 cups of water, fish backbones, bay leaf, salt, pepper, and McCormicks Seafood Seasoning.

Make a dark roux, by browning flour in oil in a heavy dutch oven. Add 2 onions, chopped fine, 1 green pepper, and 4 stalks celery, chopped fine. Add 2 buds of garlic. When these ingredients are limp, add a large can of tomatoes. Strain the liquid from the stock pot and add to the above mixture. Cube fillets of a firm fish (redfish, catfish, etc.) Season the liquid mixture with salt, pepper, bay leaves, Seafood Seasoning. After this has cooked 30 minutes, add the cubed fish and cook 20 minutes. Just before serving, add 1 lemon, sliced, and 2 sliced hard boiled eggs. Serve over rice.

Joan Daughdrill
(Mrs. Billy)

GASPACHO

Bread	Ground Cumin
Very ripe, vine ripened tomatoes	Salt
Green Pepper	Water
Cucumbers	Paprika
Olive Oil	Wine Vinegar
Garlic	

In mixing bowl, put 6 thin slices of diced bread, 3 chopped tomatoes, 1 chopped cucumber, 4 Tb. olive oil, 1/2 qt. water, 2 Tb. wine vinegar, 2 cloves garlic which have been mashed in a mortar with a little cumin. Let this marinate 1 hour. Then puree in a blender for 15 seconds. Strain through a sieve into a large tureen. Chill at least 2 hours.

In separate small dishes, put 1 red or green pepper, diced, 1 large tomato, diced, 1 small cucumber, diced, and French Bread croutons. Serve the gaspacho in well chilled bowls and let each person help himself to the diced garnishes, sprinkling some of each into his soup bowl. Serves 4 - 6.

Julie Josephs
(Mrs. Allen)

GOPHER GUMBO

Brown flour in oil for gravy. Add green pepper, celery, onion, garlic powder, Worcestershire Sauce, salt, pepper, and water. Boil this 1 1/2 hours. Then add gopher meat, boil 2 hours. Serve over rice.

AVERILL'S Seafood
Restaurant

CRABMEAT CHOWDER

Serves 4.

1/4 c butter

4 large mushrooms, sliced thin

2 tsp. grated sweet onion

2 fresh tomatoes, peeled and quartered

3/4 lb. fresh crabmeat

1/2 tsp. salt

pinch cayenne

1 c. heavy cream

2 tsp. minced parsley

1 tsp. minced chives

1/4 c. straight bourbon

Hot cooked rice

Melt butter in large skillet. Add mushrooms and cook, stirring gently, over moderate heat until brown, about 5 minutes. Add onion and tomatoes and cook, stirring 5 minutes more. Add crab, salt, and cayenne, stirring gently to keep meat in big pieces. After 1 minute, stir in cream. When it bubbles, add parsley, chives, and bourbon. Serve at once, over hot cooked rice, in soup plates.

If desired, the sauce may be thickened with 1 Tb. flour, stirred in with tomatoes. However, the rice enjoys soaking up the sauce.

Mary Ghesquiere Allison
(Mrs. Jack)

PENSACOLA FISH CHOWDER

2 onions
2 pods garlic
2 Tb. oil
4 potatoes, cubed
1/2 tsp. allspice
dash tabasco
2 snapper throats per person or snapper fillets
1 large green pepper
2 celery stalks
2 cans tomatoes, #2 1/2, or equal amount fresh
tomatoes, chopped
2 Tb. Worcestershire Sauce
1/4 Tb. ground cloves
Salt to taste
Juice of 1/2 lemon
2 cups water
2 lemons, cut in rounds

Saute onions, pepper, & celery in olive oil or bacon drippings. Add tomatoes. Let simmer 30-40 minutes. Add potatoes, pressed garlic, and all other seasonings. Cook until potatoes are nearly done, then add fish. Cook 15 minutes. Serve with lemon rings in the bowls. Add a dash of sherry, if desired.

Helen Kahn

SOPA de CAMARONES (Shrimp, Corn & Potato Soup)

1 lb. raw medium shrimp
2 Tb. butter
1 c. finely chopped onion
3 large ripe tomatoes, peeled, seeded &
coarsely chopped or (1 1/2 c canned tomatoes)
1 c. fish stock or water
2 whole cloves
1 small bay leaf
2 tsp. salt
Freshly ground black pepper
6 new potatoes, peeled or 6 boiling potatoes
2 c. milk
1 c. heavy cream
2 ears of corn, cut crosswise into thirds

Shell and devein shrimp. Cut shrimp crosswise into 1/2 inch pieces & set aside. In heavy 3 qt. saucepan, melt the butter over moderate heat. When foam begins to subside, add onions and garlic and, stirring frequently, cook until soft & transparent. Stir in fish stock or water, cloves, bay leaf, salt and a few grindings of pepper. Bring to a boil over high heat, reduce heat to low and cover. Simmer 15 minutes. Pour entire contents of saucepan into a large sieve set over a 4 or 5 qt. casserole and puree the mixture. Return the puree to the saucepan, add potatoes and bring to boil over high heat. Reduce heat to low, cover and simmer for 30 minutes or until potatoes are tender. Stir in milk and cream, add corn, cover again. Simmer 5 minutes. Drop in shrimp and cook 5 more minutes. Taste for seasoning and serve soup at once. Serves 4 to 6.

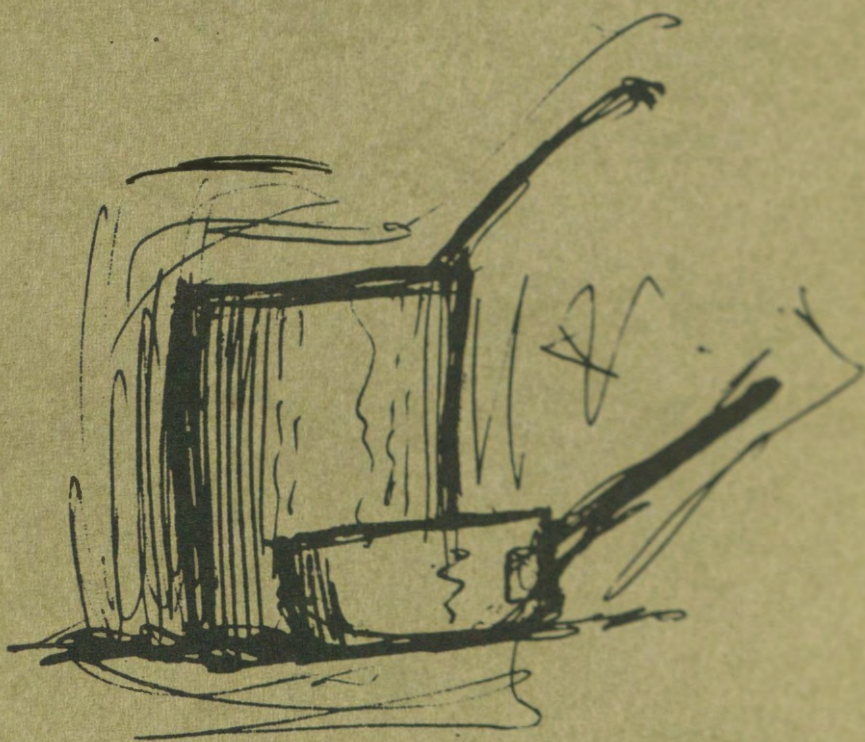
Janet McDonald
(Mrs. Glenn)

AUNT FLOSS'S OKRA GUMBO

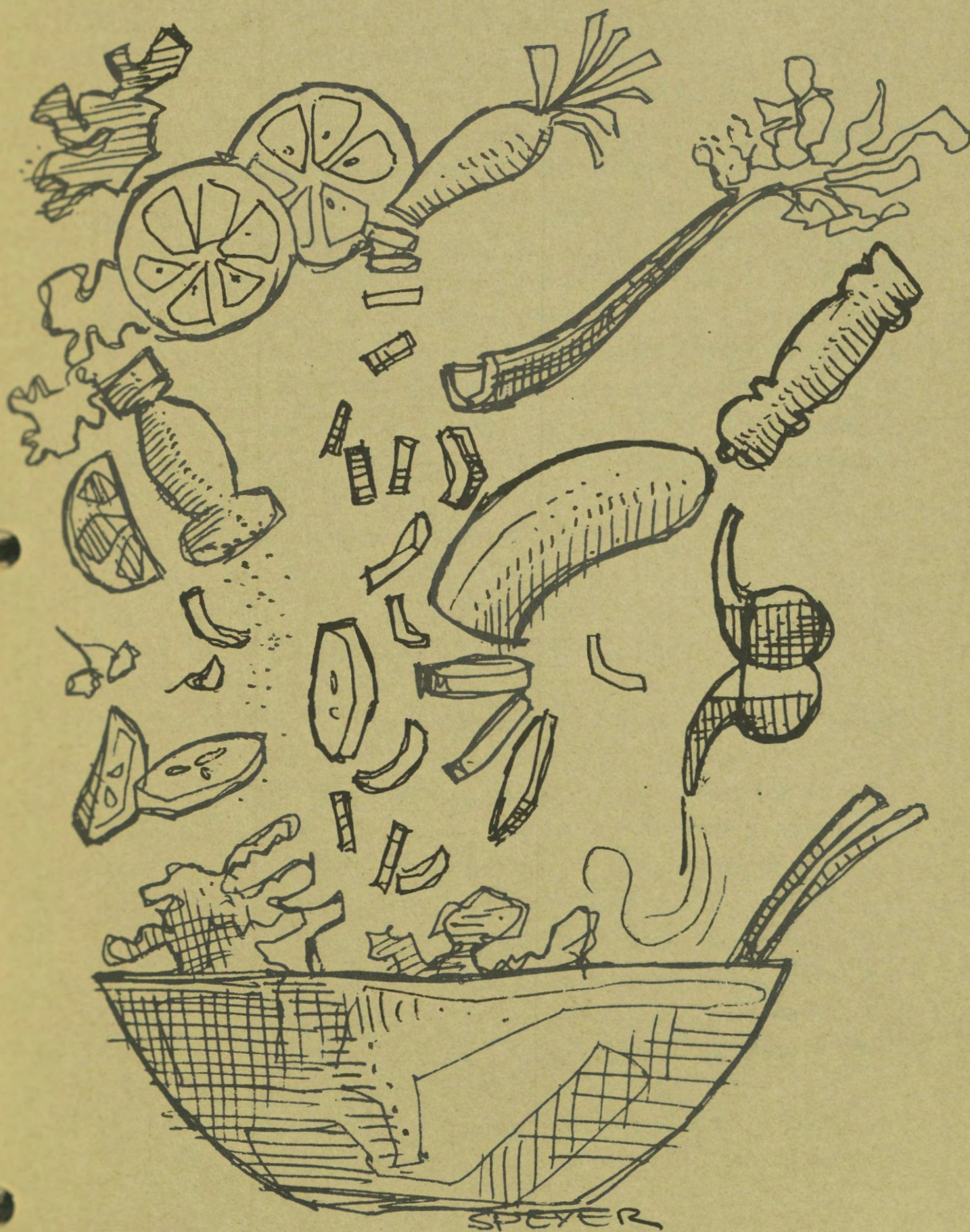
2 lb. okra, in 1/2 inch pieces (smaller is mushy)
2 cans whole tomatoes
1 large green pepper, cut fine
1 large onion, cut fine
2 lb. round steak, in small chunks
Big Kitchen spoon-full of bacon fat
Salt & pepper to taste

Place grease in big black skillet.
Saute meat in bacon fat til brown (slowly)
Cut okra, pepper, & onion.
Mash tomatoes; put all in to cook slowly until meat
is tender. Do not overcook, it gets mushy.
This is good using fresh tomatoes also. Serve
over rice. This is supposed to be a thick gumbo,
but you may add water if you desire it thinner.

Florence Haley



SALADS



GRECIAN SALAD

Serves 8

2 heads of lettuce, shredded

4 green onions (chopped)

1 small green pepper (chopped fine)

1 dozen radishes, sliced thin

4 pieces of celery, chopped thin

Sprinkle with a pinch of Oregano and Mix well.

To decorate individual plates:

Decorate each plate, or bowl, with leaf lettuce.

Divide salad into 8 servings and add 4 wedges of tomatoes, black olives, sprinkle a few capers, 3 stuffed eggplant, 3 pickled pearl onions, 4 slices of Feta cheese, 3 Anchovy fillets, and 4 pickled greek peppers. Then add olive oil, vinegar, and salt, to suit the individual taste.

SKOPELOS Seafood Restaurant

SAUERKRAUT SALAD

Must be made the day before serving.

1 #2 can sauerkraut or small pkg. (2 1/2 c.),
undrained

1 c. chopped onion

1 c. chopped celery

1 c. chopped green pepper

1-4 oz. can chopped pimentos

1 c. sugar

1/4 c. vinegar

Mix all. Let stand in refrigerator overnight.
Serve cold. Drain well before serving.

Elizabeth Barton

17 (Mrs. H. H.)

HORSERADISH SALAD

1 pkg. lime jello
3/4 c. boiling water
1 c. pineapple juice
14 oz. can crushed pineapple
1 carton cottage cheese
10 Maraschino cherries (chopped)
1/4 pt. whipping cream, whipped
4 Tb. Horseradish (more or less to taste)

Put jello in mixing bowl and add boiling water. Add pineapple juice and drained crushed pineapple. Refrigerate until partly jelled. Remove, add cottage cheese, cherries, and horseradish to taste. Fold in stiff whipped cream. Refrigerate until firm in molds. Serve on lettuce.

Shirley Russell McConnell
(Mrs. Fenner)

SUMMER SALAD

Arrange on a lettuce cup fresh strawberries, peach and apple slices, watermelon and cantaloupe cubes, pineapple chunks, and peeled seeded grapes. Top with plenty of poppy-seed dressing.

Bill Turner

GRA'S PACHI

Eunice Renshaw Geiger received this recipe from her mother, Florence Renshaw Thompson.

She, from her Mother, Georgianna Brosnahan Renshaw

She, from her Mother, Isabella Sierra Brosnahan

In all likelihood it could have come from her Mother, Francesca Dauphine Sierra, originally!

To fill a large salad bowl:

2 boxes of "Uneda Biscuit".

9 tomatoes, sliced and quartered.

6 cucumbers, peeled and sliced

4 green pepper sliced and quartered

1 bunch of green onions, sliced or thinly sliced
white Bermuda onions

1 qt. mayonnaise. To make this taste home-made, beat in thoroughly 2 Tb. olive oil, 2 Tb. garlic vinegar, and 1 tsp. Worcestershire.

1 c. claret wine

Break up biscuit. Then layer by layer put into salad bowl:

Layer of broken biscuit (if using hard tack, sprinkle with wine)

Layer of mayonnaise, Layer of Tomatoes, Layer of green pepper, Layer of mayonnaise, Layer of cucumber, Layer of onion

Repeat until salad bowl is full. Pour over all the cup of claret wine and sprinkle with paprika. Try to end with a green layer to contrast with paprika. This must be served very cold. Best to have all ingredients well chilled before making, than chill salad in refrigerator several hours. Mother says her grandmother used to put ice chips on top of salad before taking it to "bay picnics".

Joyce Geiger Johnson

GASPACHEE

Gonzalez Family Recipe:

Soak 1 1/2 (2 modern) hardtack in water for about 2 hours until soft.

Dice into colander:

1 good sized onion, 1 large green pepper, 3 tomatoes and 1 large or 2 small cucumbers. When hardtack is soft, press water out until it is as dry as possible.

Crumble and mix with vegetables in bowl. Be sure to salt to taste. Put in refrigerator until ready to serve, then pour over the dressing:

1/2 teaspoon dry mustard, 1/2 teaspoon salt, course pepper, 1/2 cup olive oil, 1/4 cup vinegar and a few drops of tabasco.

BUTTERMILK SALAD DRESSING

Makes 1 pint

1 c. mayonnaise

2 Tb. cider vinegar

1 1/2 tsp. salt

1 Tb. Wishbone Deluxe French Dressing

1 1/2 Tb. Salad Supreme by McCormick

Mix well, then add:

1/2 c. buttermilk

3/4 tsp. sugar

Mix well and refrigerate.

Joan Daughdrill
(Mrs. William)

POPPY-SEED DRESSING

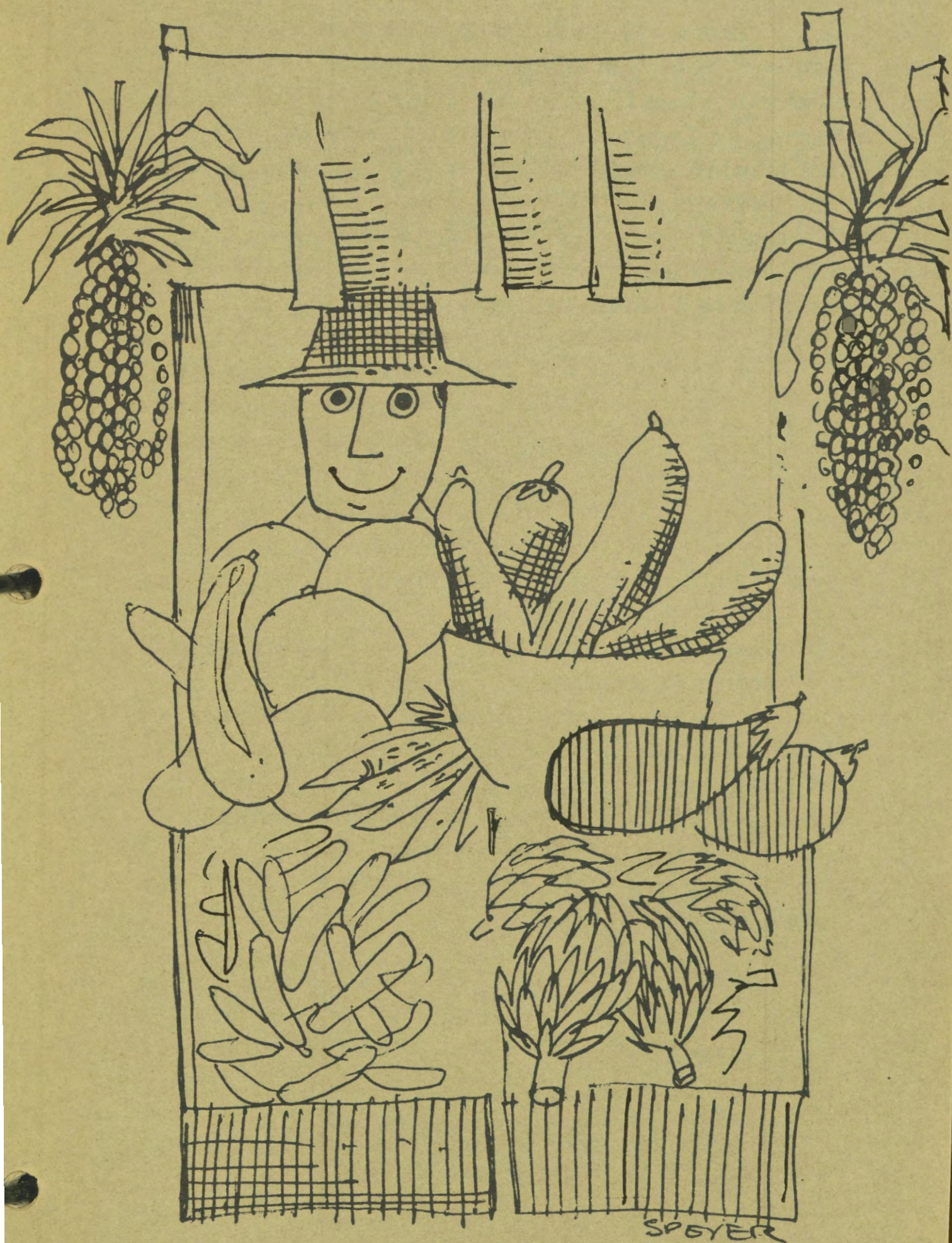
3/4 c. sugar
1 tsp. dry mustard
1 tsp. salt
1/3 c. vinegar (wine vinegar is best)
Chunk of onion (about 1/4 of a small white one)
1 c. salad oil -- NEVER olive oil
1 1/2 Tb. poppy seeds

Put the onion, vinegar and sugar in a blender and turn it on high speed. Leave blender on while you measure and add the salt and mustard. Measure the poppy seeds and set aside. Now measure the oil and with the blender still running (the mixture will by now be rather warm) add very, very slowly. The dressing will thicken as the oil is added. Once all the oil has been added, dump in all the poppy seeds at once. You will probably have to stop the blender to burp the mixture in order to get the seeds to incorporate. Blend them in thoroughly, but do not pulverize the seeds. Transfer to a pint jar and refrigerate.

Especially good with fresh grapefruit salad.

Bill Turner

VEGETABLES



"COPPER PENNY" CARROTS

2 lb. carrots, sliced, cook until fork tender and drain. Place in a casserole a layer of carrots, a layer of sliced onion and a layer of green pepper, alternating layers. Cover with marinade:

1 can tomato soup	1 tsp. prepared mustard
3/4 c. vinegar	1 tsp. worcestershire
1 c. sugar	Salt and pepper
1/2 c. Mazola oil	

Refrigerate overnight. Serve cold.

Mary Ward Haynes
(Mrs. J. E.)

BROCCOLI CASSEROLE

4 pkg. frozen, chopped broccoli, thawed, cooked with 1 stick oleo (do not add water)

In double boiler, cook until cheese roll melts:

1 can cream of mushroom soup

1 can cream of celery soup

1 Kraft garlic cheese roll

Add red pepper to taste. Salt to taste.

Mix together, put in 2 qt. Casserole. Cover with Progresso Redi-Flavored Bread Crumbs.

Bake in 350° oven 25 to 30 minutes.

Serves 8 - 10.

Lee Fanning
(Mrs. C. E.)

EGGPLANT PUFFS

Peel one eggplant, cut in small pieces and stew until tender. Pour water off. Add fresh water and let it form a pulp. Season with salt and pepper. Beat one egg until light, add this and enough flour and 1 tsp. baking powder so mixture will drop from spoon without losing its shape. Cook in a very hot grease, which should be in deep pot. Turn puffs over often leaving in grease long enough to cook flour and eggs.

Yonge Watson

BAKED RICE SUPREME

6 slices bacon

1 medium onion

Brown bacon. Saute onion in bacon fat and drain.

Put above in 2 1/2 qt. casserole.

Add 1 1/2 c. Uncle Ben's Rice

1 1/2 cans Consomme

1 1/2 cans water

5 Tb. soy sauce

2 Tb. Worcestershire

Pepper

1/2 tsp. garlic salt

Cover and cook at 350° for 1/2 hour. Can be made 24 hours ahead and refrigerate until cooking time. Serves 8 - 10. If refrigerated will take longer.

Virginia Hall
(Mrs. Jack)

ASPARAGUS CASSEROLE

2 large cans asparagus, drained
2 eggs, beaten
1 c. grated sharp cheese
1 c. milk
1 can drained mushrooms
1 small jar pimiento
1 tsp. salt
1/2 tsp. pepper
1 1/4 c. Ritz cracker crumbs
1/8 c. butter

Beat asparagus with a fork. Mix together except butter. Pour into greased baking dish. Melt butter and pour over top. Bake at 300° for 30 - 40 minutes. It must be "set".

Tejada Bruno

CELERY AU GRATIN

3 c. chopped, cooked celery	2 Tb. butter
2 Tb. sifted plain flour	1/2 c. evaporated
1/2 c. celery juice from	milk
cooked celery	

1/2 c. grated sharp cheese

1/4 c. buttered fine, dry bread crumbs

Set oven at 350°. Rub a 1 1/2 qt. baking dish with butter. Melt the butter, add the flour, blend well; slowly pour in the milk and celery juice, stir and simmer about 5 minutes. Add the grated cheese and stir until it melts. Arrange celery in baking dish. Pour the cheese sauce over it. Top with the crumbs and bake about 25 minutes.

MUSHROOM SPINACH

2 pkg. frozen chopped spinach
1 can cream of mushroom soup
1/2 to 1 stick butter
1 tall can grated parmesan cheese

Thaw spinach and squeeze out excess water- if you have time. If not--Put frozen into baking casserole and thaw in a hurry in hot oven (Pour off Excess water).

Mix soup and spinach well. Put butter on top. Put in 350° oven. When butter has melted, mix together. Shake in cheese, little at a time, when mixture is hot and stir well so it will melt evenly. This fool-proof recipe can be cooked for 1/2 hour at 450° or 1 hour at 350° depending on how big a rush you're in. People who don't like spinach come back for seconds.

Mrs. Blount's mother, Cora Moreno Blount, was a daughter of Don Francisco Moreno.

Mrs. Fred J. Blount

STUFFED SQUASH

Boil white squash until tender. Cool.

Saute chopped onions in oil, brown slightly.

Put ground ham in with onions and brown slightly.

Soak French Bread in cool water. Squeeze out and cook with ham and onion.

Halve squash sideways and scrape out as much as possible, trying to save shells. Throw away seeds. Drain squash.

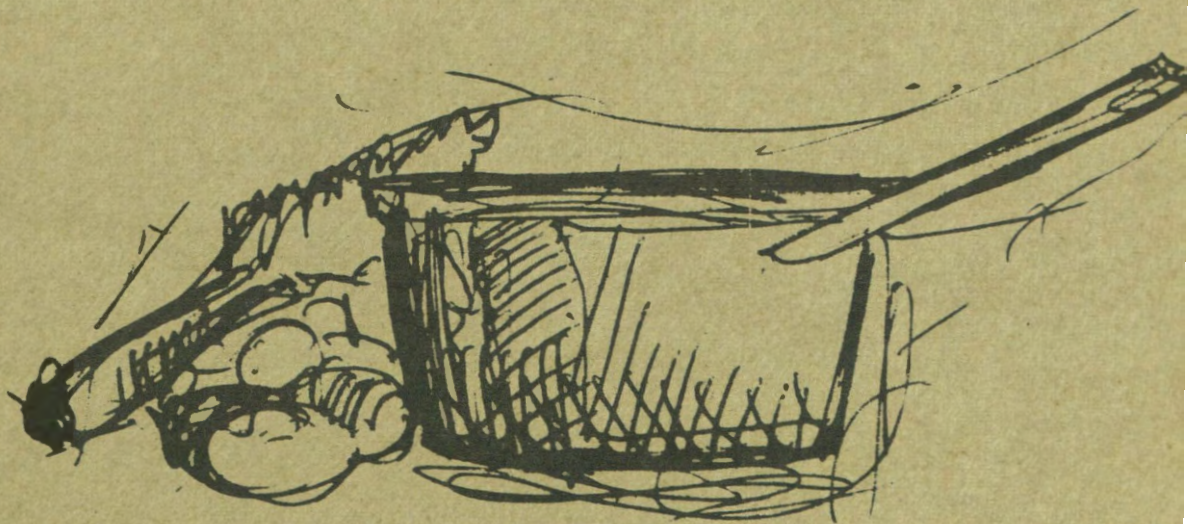
Place squash with chopped parsley, green onion, celery and garlic in pot with ham and bread. Mix thoroughly and cook until liquid disappears. Cool slightly.

Beat egg and add to cooled mixture.

Salt and pepper to taste. Stuff squash shells, top with bread crumbs and bake at 350° for 30 or 40 minutes.

May be baked in a baking dish or individual baking dishes if shells do not hold up.

Lee Hilbert
(Mrs. Gerald)



FLORIDA CORN PUDDING

6 - 8 Servings

2 c. fresh corn cut from cob

2 tsp. sugar

1 1/2 tsp. salt

1/8 tsp. black pepper

3 eggs, lightly beaten

2 Tb. butter

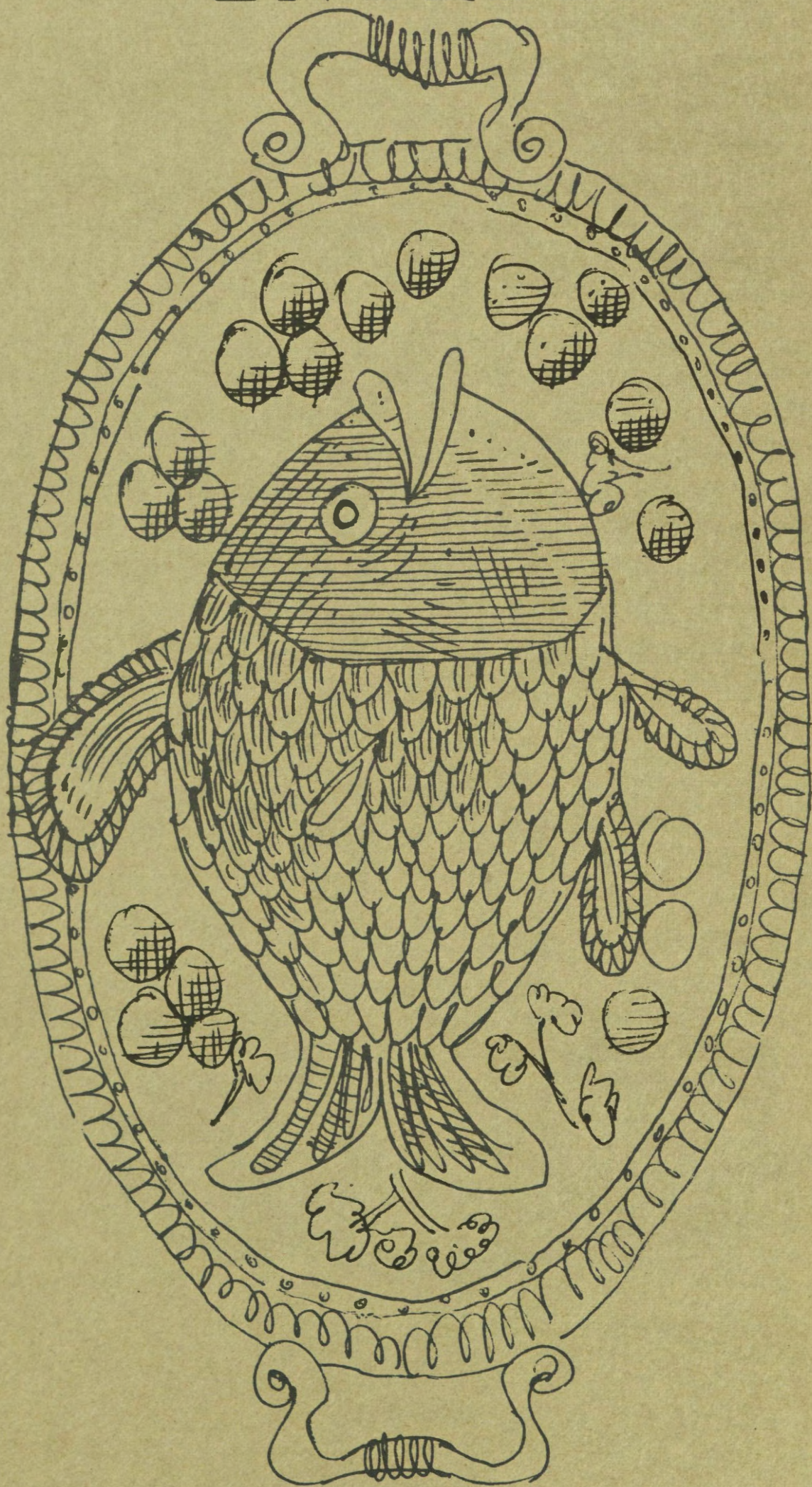
2 cups milk

Combine corn, sugar, salt, and pepper. Add eggs and mix well. Add butter to milk and heat until butter is melted. Blend with the corn and egg mixture. Turn into a buttered 1 qt. casserole. Place in a pan of hot water. Bake in a preheated slow oven (325 F.) for 1 hour or until a knife inserted in the center comes out clean. NOTE: Do not use anything but fresh corn.

Dianne Currie
(Mrs. Vince)



ENTREES



CRABMEAT SOUFFLE

1 c. crabmeat, fresh
4 Tb. flour
1/4 tsp. salt
Dash of cayenne
3 eggs

3 Tb. butter
1 c. milk, scalded
1/8 tsp. nutmeg
1 tsp. lemon juice

Pick over and flake the crabmeat. Melt the butter, stir in the flour, and when smoothly blended, add the milk, stirring constantly over a low flame until smooth and thick. Add seasonings, cool; then work in the unbeaten egg yolks, crabmeat, and lemon juice, and fold in gently the stiffly beaten egg whites. Turn into a buttered souffle dish or individual ramekins, set these in a pan of hot water and bake in a moderate oven (350) until a knife in the center comes out clean, 30 to 35 minutes if in large dish, 18 to 20 minutes in small ones.

Donna Lou Askew
(Mrs. Reuben Askew)
Wife of The Honorable Reuben
Askew, Governor of Florida

BROILED MULLET

Use 2 or 3 large whole mullet (cleaned and split down the stomach). Score on both sides. Broil, basting frequently with olive oil on both sides until done. Put fish on serving platter. Dip bell pepper in boiling water to skin. On top of fish, place sliced bell pepper, sliced tomatoes and onion rings. Pour olive oil and vinegar on top of all and serve.

Marie Fondabella Fernandez

CRAB CASSEROLE

Serves 6 - 8

8 slices of bread

1/2 cup celery, cut fine

1/2 cup onion, cut fine

1 cup mayonnaise

4 eggs

2 1/2 cups milk

1 lb. crabmeat (white or lump)

Prepare day before serving:

Remove crust and butter both sides of bread.

Put four slices bread in baking dish. Combine celery, onion, crabmeat, and mayonnaise.

Spread on top of bread. Top with remaining bread slices. Beat eggs. Add milk to eggs.

Pour over casserole. Let stand in refrigerator until ready to bake. Top with chopped bell pepper and grated cheese. Bake in 350° oven until brown and firm - about 50 minutes. Use more bread slices to increase servings.

Martha Bowman Clark
(Mrs. William H.)

OYSTER PAN ROAST

1 qt. oysters

2 Tb. catsup

1/2 tsp. tabasco

1 tsp. prepared mustard

1/2 stick of butter

Dash pepper

1 Tb. horseradish

2 Tb. Worcester-
shire

1/2 lemon

1/2 tsp. salt

Mix all ingredients with oysters. Place in baking dish. Bake 1/2 hour in moderate oven. Serve with fried bacon and hot buttered toast.

CRAB CAKES a la MARTINE

Ingredients:

3 cans fresh crabmeat
1 onion chopped fine
10 sprigs parsley, chopped fine
2 Tbs. vinegar
1 c. warm milk
1/8 lb. butter (2 oz.)
1/2 cup flour
2 eggs beaten well

Break crabmeat into small shreds. Spread over bottom of large pan. Cover with chopped onion. Pour vinegar over parsley and spread over crabmeat and onion.

Mix warm milk, butter, flour and eggs together and cook slowly in double boiler, - until it forms a thick paste. Spread over crabmeat, mix thoroughly and mold into desired shape. Roll in cracker meal and chill in refrigerator at least 30 minutes. Cook in deep fat until golden brown.

(NOTE: After rolling these in cracker meal they may be frozen until the day and time they are needed to be fried).

Bon Appetite, from the kitchen of MARTINE'S of Pensacola, Florida.

Christine Marks
(Mrs. James J. Marks)

CRAB MEAT MARINIERE

Serves 4.

1/2 c. butter	1/2 tsp. salt
1 c. chopped shallots	1/2 tsp. cayenne
1 c. chopped celery	1/3 c. white wine
1 small can mushrooms	1 - 2 cups crabmeat
3 Tb. flour	1 egg yolk, beaten
2 cups milk	

In skillet melt butter and saute shallots, celery, mushrooms. Add flour & blend. Stir in milk. Season with salt, pepper. Cook 5 - 10 minutes. Add crabmeat and wine. Remove from heat and beat in egg yolk. Spoon into shells and place under broiler until lightly browned.

Linda Longo Pallin
(Mrs. John)

FISH SAUCE

1 can Mushroom soup	1 1/2 tsp. worcester
1 Tb. lemon juice	shire
1 4 tsp. dry mustard	Dash black pepper
3 - 4 drops Tabasco	2 Tb. Milk
2 shallots, chopped	1 tsp. parsley, chop.
2 Tb. white wine	1/4 c. of chopped
	or whole small
	shrimp

This sauce may be cooked over a low flame for 1 2 hour and served over broiled or fried fish or may be poured over fresh fish and baked at 375° for 1 2 hour.

Bobbie Harrell
31 (Mrs. Phil)

CRAB JAMBALAYA

2 Tb. olive oil or bacon drippings
2 onions chopped
2 dozen crabs
2 cups raw rice
Worcestershire Sauce
1 cup green pepper, chopped
2 cans tomatoes or fresh ripe tomatoes
Tabasco

Boil 1 dozen crabs in water with crab boil and salt. Bring to a boil. Boil 5 minutes and turn off heat. Let stand in water 15 or 20 minutes. Saute onion and pepper in oil. Add tomatoes. Let simmer a few minutes, and add 2 or 3 cups of water from boiled crabs. Let cook 30 - 40 minutes. Add 2 cups raw rice and cook until almost done. Add a dozen raw crabs and stir constantly until rice is dry and crabs are done. Finish seasoning to taste. You may pick the crabmeat and add to above. The same recipe may be used with shrimp and ham or just ham.

Mrs. H. D. Kahn

OYSTERS SCALLOPED

Melt one stick of butter. Crumble approx. 34 Saltine crackers into the butter. Add one pt. of oysters, liquor and all. Season with 1 tsp. salt, 1/2 tsp. black pepper, 1 1/2 tsp. Worcestershire, 2 Tb. mustard (regular) and 18 drops of tabasco. Stir well, crumble a few crumbs on top and run in 350° oven for about 9 minutes or until edges of oysters curl. Use real butter -- it makes a difference.

Ann Bullock
(Mrs. Ellis)

BREAM IN MUSTARD SAUCE

6 large cleaned bream	1 stick butter
1 Tb. flour	1 Tb. prepared
1 Tb. lemon juice	mustard
1 tsp. grated lemon rind	1 cup water

Salt and pepper fish inside and out. Melt butter in skillet over low heat, blend in flour until smooth. Stir in mustard, lemon juice, rind, and water. When sauce gets hot, add bream, cover and cook 5 to 10 minutes on each side depending on size of fish. Fish is done when it flakes easily. Add extra sauce over fish when serving.

Virginia Gordon Fiveash
(Mrs. Jack)

SHRIMP AND EGGPLANT CASSEROLE

1/2 c. butter	1 tsp. salt
1 lb. peeled shrimp	1/2 tsp. black pepper
2 large onions, chopped	1/2 tsp. cayenne
2 cloves garlic, chopped	2 Tb. Worcestershire
1/2 c. chopped parsley	1 small can tomatoes
2 bay leaves	chopped
1/2 tsp. thyme	1 medium eggplant

Melt butter in skillet, saute shrimp gently until pink. Remove and chop. Add to butter in skillet, onions, parsley, garlic, bay leaves, thyme, Worcestershire and tomatoes. Cook 30 minutes or until onions are tender. Cook and chop eggplant. Mix everything together in a buttered casserole, adding salt, pepper, and cayenne. Cover with 1/2 cup buttered bread crumbs. Bake at 350° for 35 - 40 minutes.

Dottie Gillespie
(Mrs. Sam)

CRISPY MULLET

2 lb. Mullet fillets	1 egg, beaten
1 Tb. lime juice	1/2 c. cold milk
1/2 tsp. salt	1/2 Tb. cooking
1/2 c. flour	oil

Cut fillets into serving sized pieces. Sprinkle with salt and pepper. Combine all other ingredients. Dip fillets into batter and roll in the following mixture:

2 c. finely crushed potato chips
1/2 c. finely crushed almonds. Fry in deep hot fat.
Serve at once. Terry Richardson

PENSACOLA FISH FRY

The secret of a successful fish-fry is a very hot fire of long endurance. It is not practical to try to build a small fire to cook a small amount of fish and hush-puppies-- it will not get hot enough and the fish will not be crisp and the hush-puppies will not rise. Use about 15 lbs. of ~~bricquetts~~ on a good kindling base to start. If you are cooking for a large group you may have to add 5 or 10 pounds to reheat the fire after cooking the fish and before starting the hush-puppies which are started when about 2/3 of the necessary fish has been cooked. Use two cast-iron dutch ovens with about 1/2 gallon cooking oil in each. Start the fire and allow to burn about 10 minutes before putting the oil on to heat. Allow the oil to get very hot. Test with a small piece of fish. You should get a reaction of very vociferous boiling when the fish is put in.

Wash and refrigerate the fish. About 1/2 to 3/4 lb. per person will suffice. Place meal in a pan and add plenty of salt and pepper - lots of pepper. Take one piece of fish at a time and with your hands cover the fish with meal and then gently squeeze the fish to get some of the meal mixture partly between the flakes of the fish- this makes the fish, when cooked, unusually crisp, without overcooking the inside. Cook until golden brown. It should easily flake apart, but not fall apart in the pot. If it falls apart before browning, it is over cooking and the fire is not hot enough. Stop cooking, add more fuel and let the pot heat up.

Bill Turner

TROUT AMANDINE

3 lb. trout fillets	1/2 c. sliced
1 stick butter	almonds
1/2 c. olive oil	1/2 c. butter
Milk (approx. 2 c.)	1 Tb. lemon juice
Seasoned flour (1 c. flour, 2 tsp. salt, 1 tsp. pepper)	

Soak fillets in milk to cover 1 minute to 1 hour depending on time available. Toss fillets in seasoned flour and fry in butter-oil mixture. Set in "warm" oven.

In new pan, brown almonds in butter. When brown, add and stir lemon juice. Cook until it evaporates. Pour nuts and remaining butter over fish. Serve.

Dr. Wick Coe

TROUT ESPANOL

Arrange fillets of 3 medium trout in a single layer in baking dish. Pour over the fillets 3/4 c. of olive oil. Allow to stand one hour. Drain off oil into frying pan. Brown 3/4 stick of butter and pour over fillets. Salt and pepper to taste. In olive oil in frying pan, saute 2 chopped green onions and 1 Tb. chopped parsley, very lightly.

Place trout under broiler for 10 minutes, turn and sprinkle liberally with bread crumbs. Return to broiler for 10 - 15 minutes until brown. Remove from oven and spread sauteed vegetables over top of fish.

Bobbie Harrell
(Mrs. Phil)

DUNBAR'S OYSTERS

Melt 1 stick oleo

Add 5 Tb. flour.

Cook over low fire until golden brown

Add 1/2 c. shallots, cut fine

1/2 c. parsley, cut fine

3 garlic pods, crushed

1 tsp. Accent

Juice and rind of 1/2 lemon

Dash of cayenne, salt, and pepper

Saute and add oyster liquor carefully. Do not make the mixture too thin; oyster liquor can be added later if mixture thickens too much. Cook 20 min.

Add 6 dozen oysters of medium size (drained and picked over for possible shell bits.)

Cook in mixture 3 or 4 minutes, or until oysters curl around edges.

Butter ramekins. Place hearts of artichokes and bits from leaves generously in ramekins.

Artichokes can be prepared the day before. Use 6 large artichokes. Save some nice leaves to garnish.

Bake 25 minutes at 350°.

Whole dish may be prepared ahead, stored in refrigerator.

Shirley McConnell
(Mrs. Fenner)

TOLLERINI

1 onion, chopped
1 lb. ground beef
1 can undiluted cream of tomato soup
1 c. canned cream-style corn
1 small can pitted ripe olives
1 6 oz. pkg. wide egg noodles
1 1/2 c. finely diced cheese
salt
2 Tb. Worcestershire
1/2 tsp. Tabasco
1/2 tsp. oregano
1/2 tsp. sweet basil
1 clove garlic (optional)

Saute onion in 1 Tb. of oil. Add ground meat and cook until no pink color shows. Add 1 tsp. salt and the herbs. Add tomato soup, corn, and other seasonings. Simmer for 15 minutes.

Boil noodles in salted water. Remove from heat while slightly under-done and drain. Combine with the meat mixture. Add ripe olives (cut each in two) and diced cheese. Place in a casserole and bake at 350⁰ for 40 minutes. Serves 5. This is an old Pensacola recipe.

Joyce Turner
(Mrs. W R.)

BEEF BURGUNDY

3 lb. lean chuck or round steak, in 2 inch cubes
4 Tb. butter
2 Tb. bacon fat
3 Tb. flour
2 tsp. salt
1/2 tsp. pepper
1 bay leaf
1/2 tsp. dried sweet basil
1 clove garlic, minced or mashed
1/2 tsp. dried oregano
1 - 1 lb. can tiny whole onions
1 large can baby carrots
1 cup Burgundy or other dry red wine
1 Tb. sugar
3/4 c. madeira wine
1/4 c. brandy

Heat 2 Tb. of the butter and the bacon fat in a large, heavy skillet, and brown the beef well on all sides. Arrange in a large casserole. Add to fat in the skillet, the flour, salt, pepper, bay-leaf, basil, oregano, and garlic, and stir until the flour begins to brown. Drain liquid from vegetables, and, if necessary, add water to make a scant 2 cups. Stir this into the skillet and keep stirring until it thickens. Add the Burgundy to the skillet. Stir until the sauce is smooth and thickened somewhat, and pour the meat in the casserole. Cover and bake about 3 hours in a 300° oven. Melt the remaining 2 Tb. butter in the skillet and stir in the sugar. When this has melted, add the drained vegetables and stir them frequently until they are slightly browned. Add them to the casserole with the Madeira and continue

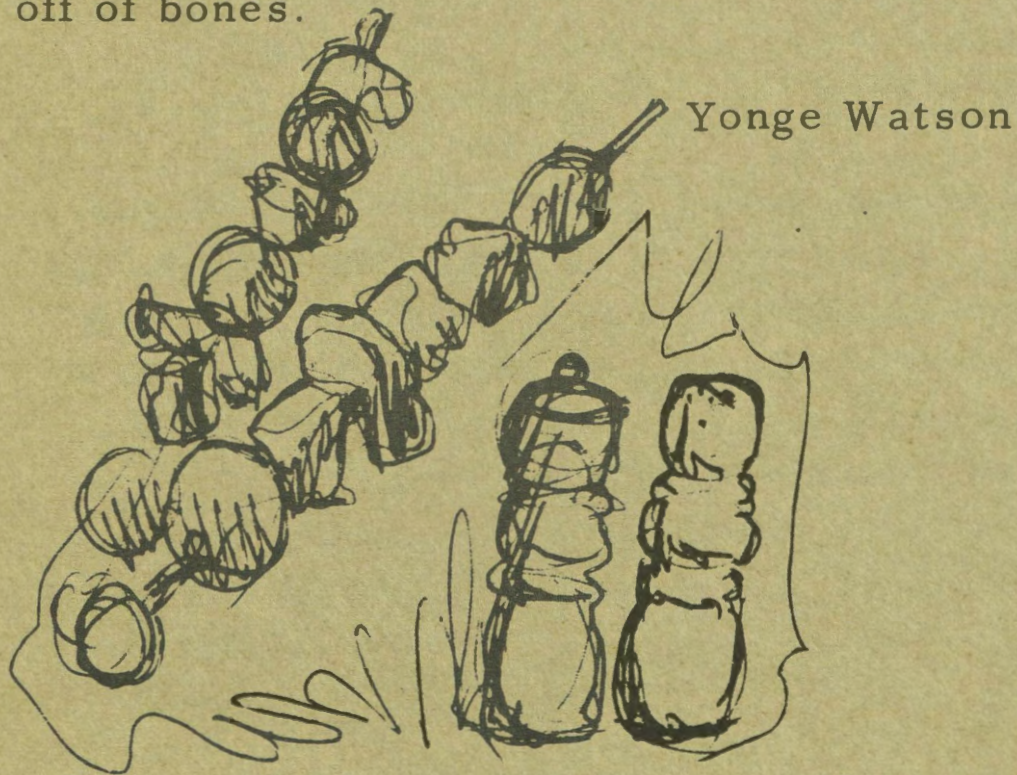
BEEF BURGUNDY (con't)

to cook, covered, 30 minutes longer. Stir in the brandy just before serving. Serves 8.

Betty Seegers
(Mrs. James)

"BIRDS WITH WINE-----OR CHICKEN"

To each bird put a piece of butter the size of a walnut, put them in the pan breast down, then pour over them a cup of hot water, season with salt and pepper, then pour over them mushrooms or peas. In a tumbler put the juice of one lemon, 1tsp. of worcestershire sauce and then fill the tumbler with white wine. Pour contents of tumbler over birds. Before serving add one cup of cream (or milk) and thicken with about 2 Tb. of flour. Cook at 350° until meat is falling off of bones.



GINGER MARMALADE CHICKEN

Breast of chicken (8 halves)
1/2 c. Ginger Marmalade
2 lemons (juice)
1 stick butter
1/2 c. sherry

Flour and fry chicken. Put in baking dish or pan. Pour sauce which is made of melted butter, lemon juice, and sherry, over chicken. Put some marmalade on each piece. Cover with foil or natural cover. Cook 45 minutes at 275°.

Nancy Campbell
(Mrs. William)

HUNTER'S DELIGHT

Dove breasts	lemon
Bacon strips	Butter
Water chestnuts	Worcestershire Sauce

Bone breasts of dove. Cut each half into 2 pieces. Salt well. Wrap a slice of bacon around each piece of dove breast and a water chestnut. Skewer with toothpicks and bake in a shallow pan until the bacon is crisp at 450°. Baste with a sauce of lemon, butter and worcestershire sauce.

Shirley McConnell
(Mrs. Fenner)

CHUCKARS OR QUAIL

Melt one stick of butter in hot skillet. Brown chuckars or quail over medium heat. . Salt and pepper to taste. When brown, add 1 cup water and cover skillet and let simmer for 30 minutes. Turn birds every 10 minutes while simmering.

Judge Winston Arnow

CHICKEN CHERRIES JUBILEE

Serves 12

12 double breasts of chicken, halved
1 no. 2 1/2 can bing cherries
1 c. sherry
1/4 c. chopped onions
1/4 c. brown sugar
1/4 c. chili sauce
1 tsp. Worcestershire
1/2 c. brandy
Salt to taste

Drain cherries, sprinkle with brandy and set aside. Mix sherry, cherry juice, brown sugar, onion, chili sauce, and Worcestershire. Pour mix over chicken and bake in moderate oven (350 until done) about 45 min. Baste with pan juice frequently. Arrange chicken on platter or casserole. Strain sauce and adjust seasoning and consistency. Add cherries to sauce and heat thru. Pour over chicken.

Mrs. J E Rushin

CASSEROLE BARBEQUE CHICKEN

1 fryer, cut up	1 stick oleo
2 Tb. flour	1/4 c. sugar, brown
1/2 tsp. salt	1/2 tsp. chili powder
1/4 tsp. dry mustard	1/4 tsp. pepper
1/3 c. vinegar	2 Tb. Worcestershire
dash tabasco	

Place cut up chicken in casserole, sprinkle with salt and pepper. Melt oleo in saucepan over low heat, add flour and sugar, then remaining ingredients, stirring until it thickens (2 or 3 Tb. hot water may be added if too thick). Pour sauce over chicken and bake at 350° for 1 hr. Serve over rice.

Dorothy Jordan
(Mrs. Bert)

WILD DUCK

Soak in salt water for 3 hours. Dry inside and out and rub with salt and pepper inside and out. Put one peeled potato and onion inside each duck. Preheat oven to 500°. Place duck in roaster with 2 tsp. butter per duck. Put strips of bacon across breast, cover roaster, cook 25 minutes. Turn temperature down to 250° and cook for 2 1/2 hours. When almost done, add 1/2 c. of sherry. During baking turn ducks occasionally, add water if necessary. For gravy, brown flour and add to water. Add garlic if desired.

Mrs. Thomas C Watson

DOVE JAMBALAYA

Dove

Salt, black & red pepper to taste
flour to coat

3 Tb. fat

3 large onions, chop

5 ribs celery, chop

2 cloves garlic, chop

1/4 bell pepper, chop

2 cups rice

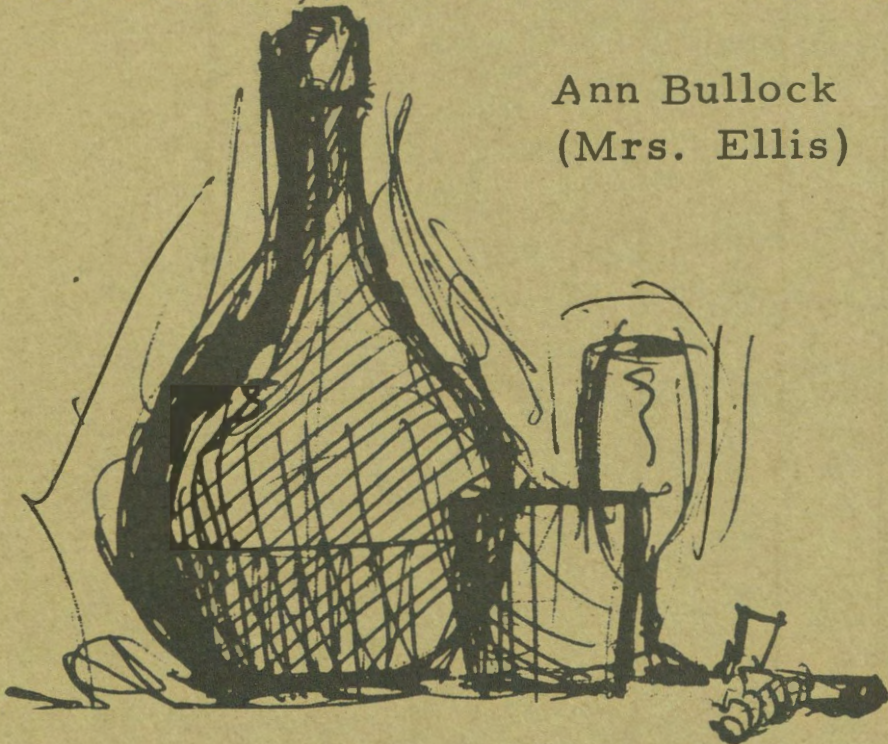
1 can beer

3 c. water or more

2 tsp. salt

Season dove with salt, black and red pepper. Coat well with flour. Melt fat in an iron skillet or heavy pot. Fry dove til brown. Remove from skillet. To the fat, add the onions, celery, garlic and bell pepper and cook until wilted. Put the dove back in the skillet, cover and cook slowly til tender (30 minutes). Add rice. Stir 2 or 3 minutes. Pour beer over mixture, stir, add water, salt and cook slowly, covered til rice is done.

Ann Bullock
(Mrs. Ellis)



DEVILED CHICKEN WITH OYSTER SAUCE

2-3 lb. chickens. Cut off wings and quarter chickens. Remove skin. Make a stock, using the wings and giblets (except liver), with 2 1/2 c. water. Simmer 2 hours. Strain, cool and reserve broth.

4 Tb. Colemans dry mustard, mixed to a smooth paste with cold water

1 c. cracker crumbs

1 tsp. salt

1/4 tsp. pepper

2 Tb. butter and 2 Tb. cooking oil

Paprika

Parsley

Dry chicken and spread each piece all over with the mustard paste. Coat chicken with the cracker crumbs, salt and pepper mixed together. Saute the chicken in the butter and oil, in a skillet, a little at a time until golden all over. Remove and drain on paper towels. Arrange in a shallow 2 1/2 qt. casserole. Cover tightly and bake at 350 for 1 hr. Sprinkle paprika over each piece of chicken. Pour oyster sauce over chicken and garnish with parsley. Serves 8.

Mary Ghesquiere
(Mrs. George)

OYSTER SAUCE
FOR
DEVEILED CHICKEN WITH OYSTER SAUCE

1 pt. fresh oysters, well-drained
1/4 c. butter
1 medium onion; chop. 1/2 clove garlic, crushed
1/2 c. flour
1/2 c. milk
1 1/2 c. reserved chicken stock
2 Tb. chili sauce
2 tsp. each sugar and prepared mustard
1 1/2 tsp. each ginger, salt, and dry mustard
1/4 tsp. paprika
few grains cayenne
1 Tb. lemon juice

Cut drained oysters into small pieces. Melt butter in a saucepan and cook the onion and garlic, until tender. Add the flour, milk, and chicken stock, as you would make a cream sauce. Cook, stirring, until thick. Add chili sauce, sugar, prepared mustard, ginger, salt, dry mustard, paprika, and cayenne. Simmer 20 minutes, stirring occasionally. Add oysters, cook 3 minutes more. Add lemon juice.

Mary Ghesquiere
(Mrs. George)

WILD DUCK STUFFED WITH SAUSAGE MEAT

Pluck and dress duck. Pour boiling water over it to tighten skin. Rub inside duck with tsp. salt. To make filling for one duck, chop med. onion and glaze with a Tb. butter in a hot skillet until golden. Soak a large slice stale bread in milk and squeeze dry. Mix bread and onion with 1/4 to 1/3 pound pork sausage meat, and egg yolk, and a pinch of ground nutmeg. Mix well, fill duck with mixture and close opening with skewer or thread. In small roasting pan, put an onion, a stick celery and a carrot, all chopped, and three Tb. broth or water. Place duck on rack over vegetables and roast 2 hours at 325°. Baste every 10 or 15 minutes with broth or water. When tender, remove, pour grease from pan, pour in pan a cup of broth to dissolve glaze. Make a gravy by pureeing this and blending in 1/4 c. elderberry jam. Now!

Margie Randolph
(Mrs. William H III)

SMALL VENISON ROAST

4-6 lb. deer or elk roast	Flour, salt & pepper
3 Tb. Bacon Drippings	1 sm. can tomato
1 c. good red wine	sauce
1/2 c. minced onion	1/2 c. chop. celery
1/8 c. chop. parsley	1 tsp. oregano
Adolph's Tenderizer	

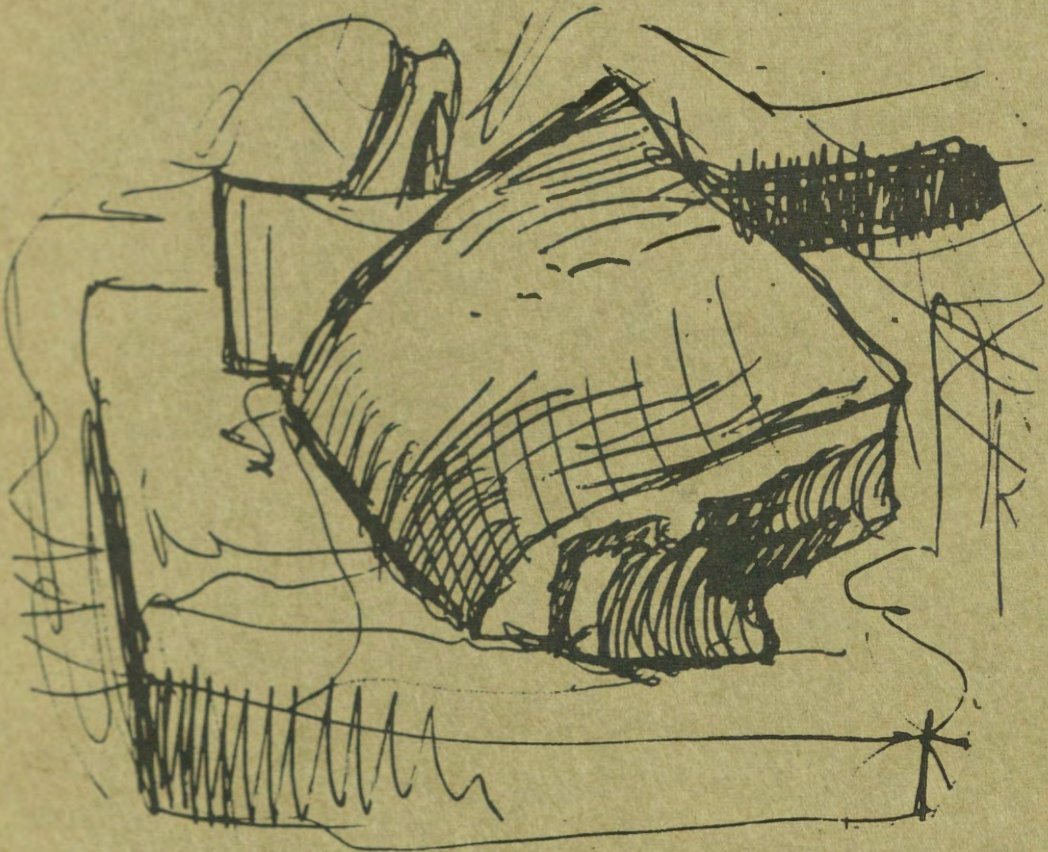
Salt, pepper and liberally sprinkle roast with Adolph's. Flour well and brown in dutch oven in bacon drippings. Add other ingredients. Cover and simmer until tender. Turn roast occ. - depending on age of meat. Will take about 2-3 hrs.

VENISON STEW

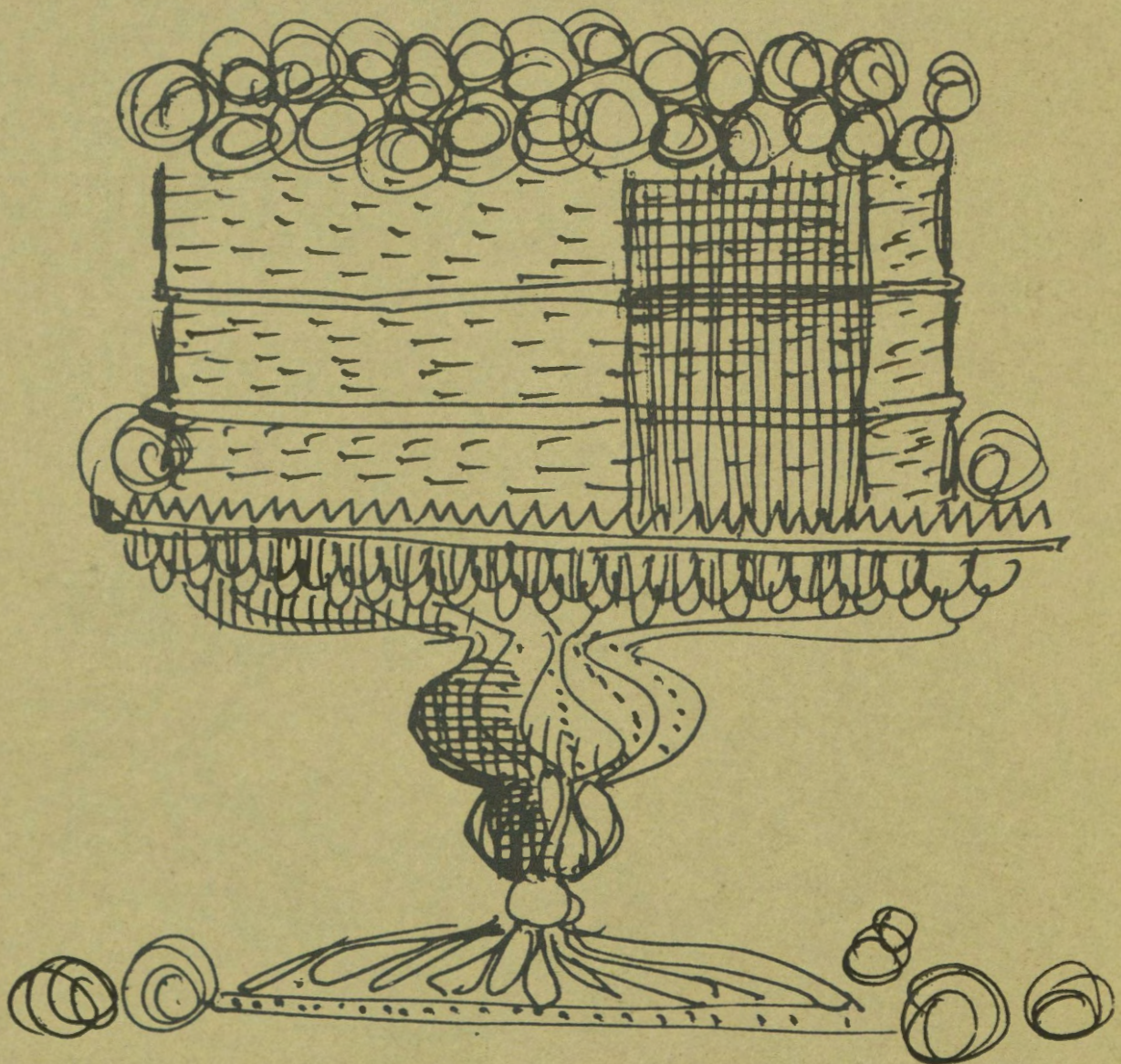
3 lb. venison, cubed	Salt & Pepper
1/4 c. bacon drippings	Dash paprika
Juice of 1/2 lemon	Pinch cloves
Dash of worcestershire	Carrots, quartered
1 clove of garlic	Small white onions
2 onions, sliced	Potatoes, cubed
2 or 3 bay leaves	pinch thyme
1/2 tsp. Adolph's tenderizer	pinch of basil

Brown meat thoroughly in dutch oven. Add water and seasonings including garlic and onions (sliced) Cover and simmer over low heat until meat is almost tender. Add vegetables and continue to simmer 20-30 minutes or until vegetables are tender.

Virginia Gordon Fiveash



DESSERTS



PEACH MOULD

- 2 c. sliced peaches covered with sugar
- 1 recipe basic pasterie crème (very heavy custard)
from any cookbook
- 1 small carton cottage cheese
- 1/2 c. sugar
- 1 Tb. vanilla
- 1/2 c. milk powder
- 3 envelopes gelatin

Into blender base, put the milk powder and fill to the 1 c. mark with water. Turn on the blender and, while running, dump in cottage cheese. Also add sugar and vanilla. Blend til very smooth. When you remove the pasterie creme from the heat, sprinkle the gelatin in while stirring. Then add the cottage cheese mixture. Cool until thickening begins. Add peaches and pour into mould or moulds. Refrigerate. It can be frozen.

Bill Turner

AUNT BOBBIE'S HOMEMADE ICE CREAM

- 4 eggs- beat till very frothy, and add:
 - 2 coffee cups of sugar - beat well, and add:
 - 2 tall cans Carnation Milk
 - 1/2 gallon fresh milk
 - 2 tsp. vanilla
- Mix altogether well and freeze in old fashioned icecream or electric freezer.

LaVonne Lee
(Mrs. Jack)

STRAWBERRY CREAM FREEZE

Blend well:

1 c. sugar

1/2 pt. sour cream

Add:

1 pkg. (defrosted) frozen strawberries

Blend until creamy and freeze for several hours.

Lee Ann Fiveash

CHOCOLATE CHARLOTTE ROUSSE

Mix 4 egg yolks with 2 Tb. sugar and 2 Tb. Whiskey. Melt 1 whole cake of sweet German chocolate with 1/4 c. boiling water. Mix all ingredients together and fold in 4 beaten egg whites. Pour over split lady fingers (around the edges and bottom of bowl.) Serve whipped cream on top of bowl of Rousse. This can be put into individual dishes.

Shirley Gray

(Mrs. Downing)

AUNT FERN'S COBBLER

LaVonne Lee

Melt 1 stick butter in pyrex dish and add 1 qt. of berries or fruit.

Inseparatedish, mix altogether:

1 c. flour

1 c. sugar

1 tsp. baking powder

1/2 tsp. salt

A "Never Fail"

Takes only 15 min. to
prepare.

Sift, Add 1 c. milk and pour batter into berries.

Bake at 350° for 30 - 40 minutes.

Serve Warm with fresh cold cream or milk.

TIPSY PUDDING

Boil 1 pt. of milk.

Dissolve 2 envelopes Knox gelatin in $\frac{1}{2}$ c. cold water. Beat 4 egg yolks light and gradually add 1 c. sugar. Combine with milk, return to heat. Add gelatin and heat until dissolved. Add $\frac{1}{2}$ tsp. salt and $\frac{1}{2}$ glass brandy to cooled mixture. Fold in 4 stiffly beaten egg whites.

Line glass or a mold with macaroons which have been soaked in brandy. Add above mixture and 1 c. crystalized fruit in layers with macaroons. Place in refrigerator until ready for use. May top with whipped cream.

Julia Gup
(Mrs. Meyer M.)

PECAN SQUARES

2 c. pecans, chopped	$\frac{1}{2}$ lb. butter
1 c. sugar	1 egg yolk
1 tsp. cinnamon	2 c. flour
2 egg whites	1 c. brown sugar

Cream butter and sugar, add egg yolk and beat well. Sift flour and cinnamon together and add to butter-sugar mixture. Spread very thin with hands on two cookie sheets. Beat egg whites stiff and fold in brown sugar. Spread this over batter. Press onto this chopped pecans. Bake 350° for 25 - 30 minutes. Makes 4 dozen.

Judy Condon
(Mrs. Al)

AUNT FLOSS'S FLOATIN ISLAND

4 eggs
1 qt. milk
Nutmeg

5 level Tb. sugar
Vanilla to taste

Separate eggs. Cream sugar and yolks. Beat whites stiff. Heat milk to hot. Pour whites into milk. Stir 1/2 min. with lifting motion. Take whites out of milk, with a perforated spoon. Put creamed yolks into milk and cook. Stir until desired thickness. Add vanilla to taste. Place this in bowl and put whites on top. Sprinkle nutmeg on top of all. Eat hot or cold, but do not re-heat.

Florence Haley

ALMOND MACAROON CAKE

Truly an Original!

1 c. almond paste (8 oz. can)
1 c. oleo
2 1/4 c. sugar
7 eggs
2 1/2 c. flour
2 Tsp. almond extract

Cream butter and sugar in blender. Mix almond paste and eggs. Add flour all at once. Add eggs and almond paste mixture. Grease bundt pan generously. Bake 325° for 1 hr. 15 min. Cool 5 min. and remove from pan.

Yvonne Grundy

ALMOND MACAROON PUDDING

2 c. milk	1/2 c. sugar
3 eggs	few grains of salt
1 Tb. gelatin	
1/2 lb. almond macaroons	

Stale macaroons are best to crush. Separate whites from yolks of eggs. Beat sugar into the yolks and add milk. Place mixture in double boiler and heat slightly. Add gelatin which has been softened 5 min. in 2 Tb. cold water. Cook and stir until creamy. Remove from heat and fold in whites of eggs which have been stiffly beaten, add crushed macaroons, mixing lightly, turn into a loaf pan which has been lined with waxed paper. Put in refrigerator and let stand over night or at least 5 hours. To serve, lift out of pan with the waxed paper, slice, place on plate, top with a slice of vanilla ice cream or with whipped cream, if preferred sprinkle lightly with chopped salted almonds, or place a few whole salted almonds on the plate beside the pudding. Serves 8 to 12, depending on thickness of slices.

Lee Cobbs Rencher
(Mrs. Lamar)

FRESH STRAWBERRY PIE

Baked Pie Shell

3 oz. cream cheese, softened

1 qt. strawberries

1 c. sugar

3 Tb. cornstarch

1 c. heavy cream

Spread cream cheese over bottom of pie crust (add milk to mix if necessary), then spread 1/2 of berries over layer of cream cheese.

FRESH STRAWBERRY PIE (Con't)

Other 1/2 of berries, put in blender with sugar. Add cornstarch and cook until mixture boils. Let cool. Pour over layer of fresh berries. Top pie with whipped cream seasoned with sugar and vanilla.

Linda Longo Pallin
(Mrs. John)

CHOCOLATE POUND CAKE

2 sticks butter	2 sticks oleo
3 c. sugar	5 eggs-unbeaten
3 c. all purpose flour (not cake flour)	
1/2 tsp. salt	1/2 tsp. baking pdw.
1/2 c. Nestles chocolate flavor Quik	
1 c. milk	
1 tsp. vanilla extract	
1 tsp. almond extract	

Cream butter and oleo. Add sugar slowly, cream well. Add eggs one at a time. Sift flour, salt, baking powder, cocoa and add to creamed mixture with milk and flavorings.

Bake in large tube pan, which has been greased and floured. Preheat oven to 325°. Bake cake 1 hr. and 20 min. but test at this time, it may need to bake longer.

Margie Randolph
(Mrs. William H. III)

PEANUT BRITTLE PUDDING

This dessert was invented by Mrs. L. V. Holsberry, mother of Mrs. Charles Gonzalez. Serves 4 to 6.

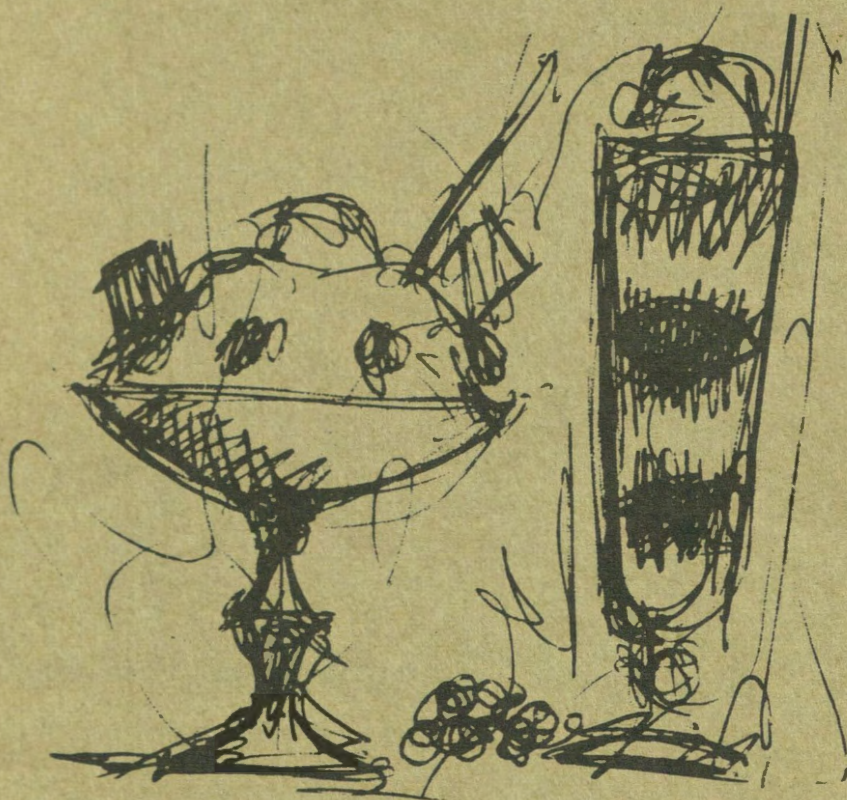
3/4 small box of vanilla wafers

1/2 pt. whipping cream-whipped stiff with sugar and vanilla

Peanut Brittle Candy

Place a layer of vanilla wafers in the bottom of a pretty bowl. Cover with whipped cream. . Add another layer of vanilla wafers and another layer of whipped cream. Cover the entire top with peanut brittle candy, which has been crushed with a rolling pin. Place this in the refrigerator for at least 30 min. before serving. It can be refrigerated much longer however. It can be made in individual servings.

Tommy Gonzalez
(Mrs. Charles F. Jr.)



PRUNE CAKE

2 c. self-rising flour
1 c. buttermilk
1 c. nuts
1 c. Wesson Oil
1 tsp. cinnamon
1 tsp. allspice

1 1/2 c. sugar
1 c. cooked prunes
(seedless)
2 eggs
1 tsp. nutmeg
1 tsp. soda

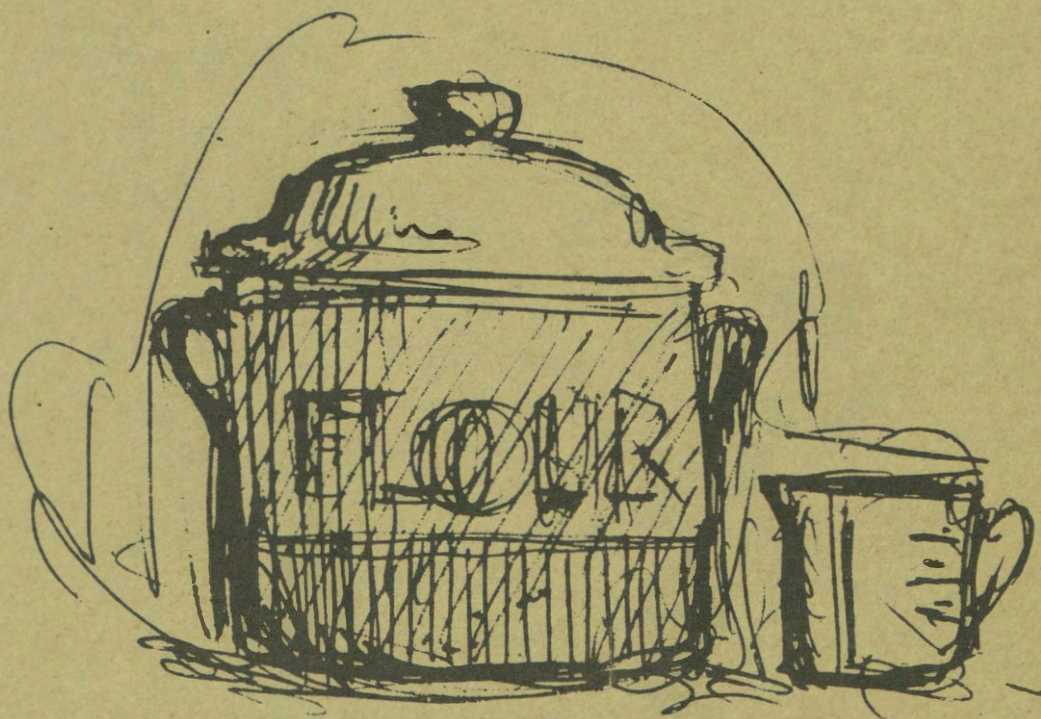
Mix all ingredients together and bake in square or oblong pan in 325° oven. Cut in squares while hot and pour hot frosting over it.

Hot Frosting:

1 c. sugar
1/2 c. buttermilk
1 Tb. white Karo
4 Tb. butter

Bring to a good hard boil. Remove from heat and allow to settle. Pour over baked prune cake.

Mrs. Vernon Scoggins



FEUD CAKE

Two neighborhood families both claimed the honor of being the originators of this cake--the argument turned into a family feud. Thus the name.

6 egg yolks
3/4 c. granulated sugar
3/4/ c. Powdered sugar
2 tsp. baking powder
5 c. finely chopped pecans
4 Tb. plain flour

6 egg whites
1/2 tsp salt
2 tsp. vanilla

Beat egg whites until foamy. Add powdered sugar to make a meringue or beat until it stands in peaks. In separate bowl beat egg yolks with granulated sugar for about 10 min. , add the flour, baking powder, pecans, and vanilla. Remove to larger bowl and fold in meringue by hand until well mixed. Pour into 3 greased and floured 9 inch cake pans. Bake it at 350^o for about 10 to 12 min. Remove immediately from pans onto wire cake racks and cool.

Topping:

Whip 1 1/2 qt. whipping cream. Add 1 c. powdered sugar. Frost layers, top and sides of cake and sprinkle generously with chopped pecans.

Dr. Ralph Monaco

PECAN POUNDCAKE WITH ORANGE GLAZE

1 c. butter	2 1/2 c. sugar
6 eggs	1/4 tsp. salt
2 1/2 c. all purpose flour	1 c. milk
2 rounded Tb. self rising flour	1 tsp. vanilla
1 c. chopped pecans	

Dredge pecans in 1/4 c. of the flour and set aside. Cream shortening and sugar. Add eggs, one at a time, beating after each. Sift together remaining flour and salt. Add flour mixture and milk, alternately, in thirds, beginning and ending with flour. Add vanilla and pecans. Bake in 325° oven 1 hour and 20 min. to 1 1/2 hours.

Glaze:

2/3 c. sugar, 1/4 c. orange juice. Boil 2 or 3 minutes until sugar is dissolved. Pour over warm cake.

Katie Allison
(Mrs. F. J.)

DOBERGE CAKE

Cake Batter:

1/2 c. butter
1/2 c. shortening
2 c. sugar
1/4 tsp. salt
4 eggs separated

3 c. flour
3 Tb. baking pdw.
1/2 c. milk
1/2 c. water
1 tsp. vanilla

Cream butter, shortening, sugar and salt together til fluffy. Add egg yolks and blend til smooth. Sift together flour and baking powder, and add alternately with milk and water to the creamed mixture. Beat until blended. Add vanilla and fold in stiffly beaten egg whites. Grease 9 inch cake pans and line with waxed paper. Pour 3/4 C. batter into each pan, spreading evenly over bottom of pan. Bake in 375° oven 12 min. or until light brown. Remove cake to rack and repeat baking process until batter is used. The result is 8 layers (1/4 to 1/2 inch thick). When cool, put layers together with chilled chocolate cream filling, reserving top layer for frosting. Chill before frosting top layer and sides of Doberge with thin chocolate frosting. Doberge should be refrigerated and will keep several days.

Chocolate Cream Filling:

2 c. sugar
5 Tb. cornstarch
2 tsp. salt
4 c. milk
4 (1 oz.) sq. unsweetened chocolate
2 whole eggs & 4 yolks, beaten
2 tsp. vanilla

DOBERGE CAKE (continued)

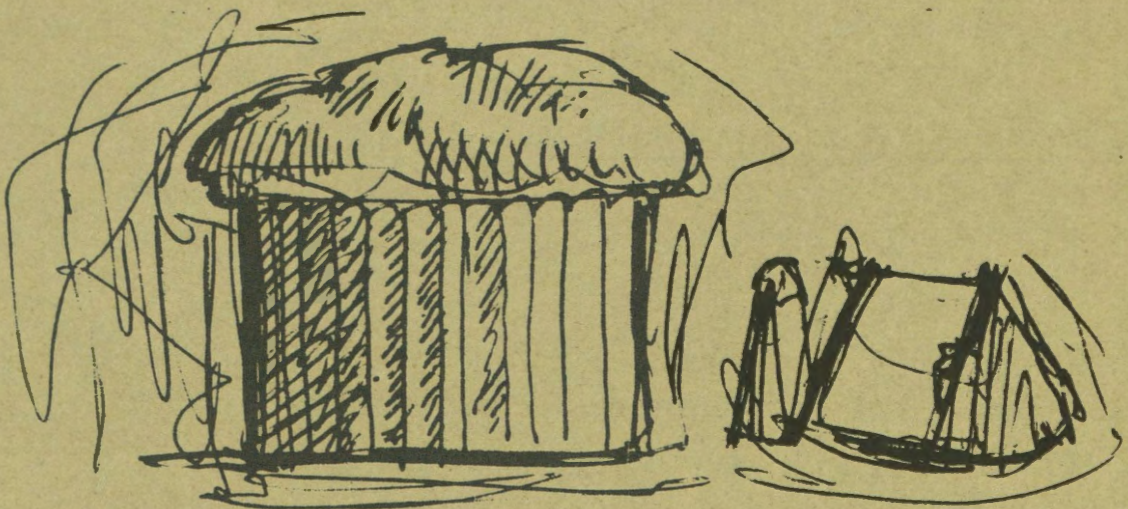
Mix together sugar, cornstarch, salt, milk, and chocolate in 1 1/2 qt. saucepan. Bring to boil over medium heat, stirring constantly. Boil 1 1/2 min. Remove from heat and pour a small amount of mixture over slightly beaten eggs and yolks. Blend into hot mixture and cook over very low heat, stirring until thick, for about 2 minutes. Remove from heat and add vanilla. Chill until filling sets.

Chocolate Frosting:

1/2 c. butter
8 squares chocolate
4 c. sifted powdered sugar
1/2 c. boiling water

Melt together butter and chocolate over very low heat. Blend in sugar and water, and beat until smooth. Frost top and sides of Doberge.

Shirley McConnell
(Mrs. Fenner)



SWEETIE PIE

Dissolve:

1 T. unflavored gelatin in

1/4 c. cold water

Meanwhile add gradually

1/2 c. sugar

Dash of salt to

2 egg yolks, slightly beaten with

3/4 c. water.

Cook egg mixture over boiling water, stirring constantly until mixture coats the spoon. Add gelatin, stirring until dissolved.

Add:

1 6 oz. can frozen, undiluted orange juice

1 T. lemon juice

1 tsp. grated orange rind

Chill until slightly thickened.

Fold in:

2 egg whites, which have been stiffly beaten with

1/4 c. sugar

Blend in:

1/3 c. whipping cream, beaten stiff.

Pour into a baked or cookie crumb crust..

Freeze.

Before serving top with

2/3 c. whipping cream, stiffly beaten with

3 T. sugar

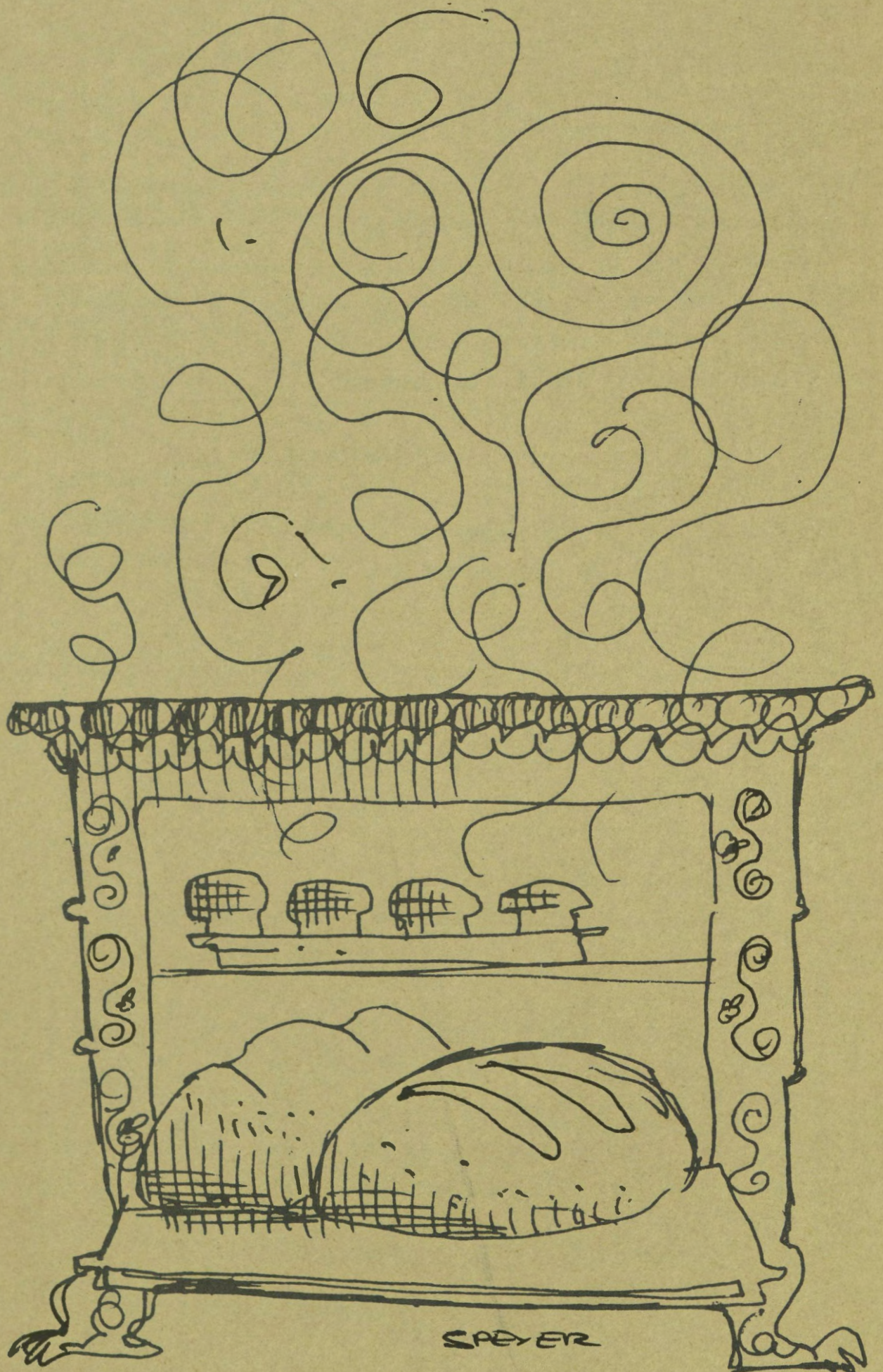
1/2 tsp. vanilla

1/2 tsp. grated orange rind. (Add rind only after beating is completed.)

Garnish with fresh orange slices, For variation a chocolate cookie crust may be used, and chocolate curls added to the whipped cream topping. Before serving let the pie thaw slightly.

Carolyn Fleming
(Mrs. Jack)

BREADS



SPYER

FLOWER-POT BREAD

2 c. scalded milk
3 Tb. sugar
3 tsp. salt
3 Tb. shortening
1 c. lukewarm water
2 envelopes yeast
6 c. sifted all purpose flour
melted shortening
2 tsp. sugar

Buy three 5 inch wide and 5 inch deep red clay flower pots. Wash and grease well. Bake the empty pots for 5 to 10 min. at 375°. Repeat process again. This keeps the bread from sticking. Scald milk in a saucepan. Add sugar, shortening and salt, and stir until shortening is melted. Cool to lukewarm.

In a large, warm bowl, dissolve the 2 tsp. of sugar in water. Add yeast; let stand 10 min. then stir well. Add lukewarm milk. Stir in 4 c. of flour; beat very well. Add remaining flour. This is a sticky dough. Transfer to a greased bowl. Brush top of loaves with melted shortening. Cover with waxed paper and a clean towel and allow to rise (about 30 to 45 min.) in a warm place until double in bulk. Turn out on a lightly floured board. Knead lightly, then divide in 3 equal parts. Put in well-greased flower-pots. Cover and let rise in a warm place until double in size. Bake in a 375° oven for 35-40 min., with a double thickness of foil on oven rack under pots to break direct heat.

INDIAN CORNBREAD

2 c. cornmeal

2 tsp. salt

3 Tb. bacon drippings

Mix together thoroughly. Meanwhile, heat 2 cornstick pans (or one 10" Iron skillet) that have been coated with bacon drippings. Add warm water to the cornmeal mixture until a fairly thin batter is obtained, stirring constantly. Stir for another 2 min. after water is added. Pour batter into hot, greased pans and bake at 450° for 15 min., then lower heat to 400° and bake another 20 min.

Bobbie Harrell
(Mrs. Phil)

JALAPENO CORN BREAD

Serves 12

1 1/2 c. yellow cornmeal

3 tsp. baking powder

1/2 tsp. salt

1/2 c. shortening

2 eggs

1 c. buttermilk

pinch of soda

1 c. grated American cheese

1 small can cream-style corn

1/2 c. chop. Jalapeno peppers

Sift dry ingredients. Add remaining ingredients; mix well. Fill muffin tins half full. Bake at 400° for 15 or 20 minutes.

Fran Isern
(Mrs. Bill)

HUSH PUPPIES

1 c. meal (self-rising)
1/2 c. flour (self-rising)
1 tsp. baking powder
salt
1 egg
1 small onion, grated

Mix together with buttermilk until mixture looks puffy. Drop by 1/2 teaspoons into hot grease.

Frances Reeves
(Mrs. James)

PUMPKIN BREAD

4 eggs
3 c. sugar
1 c. oil
2 tsp. baking powder
2 tsp. soda
3 1/2 tsp. pumpkin spice
1 1/2 tsp. salt
2/3 c. water
3 1/2 c. flour
2 c. canned pumpkin

Beat eggs and sugar, then add mixture salt, baking powder, soda, and spice. Add oil, then stir in water and beat in pumpkin. Blend in flour. This recipe makes 3 small loaves. Bake about 1 1/4 hours in 325° oven in greased loaf pans.

Elizabeth Metcalf
(Mrs. John T.)

AUNT EM'S HUSH PUPPIES

1 c. corn meal
1 c. all purpose flour
1 tsp. salt
1 tsp. sugar
2 tsp. baking powder
1 medium onion chopped fine

Put all dry ingredients in large sauce pan. When you are ready to cook, dump in the onions then begin to add cold water-- the amount varies with the weather. It should not be slushy. Try dropping one with a spoon held rather close to the oil. It should sink, then rise back to the surface in a puffed smooth shape. If the mixture seems too dry add a little water. If you should get too much water, add a little meal.

This recipe makes about 18, more or less, depending on the size you make. Do not try to make them too small or they will be dry inside. This recipe can successfully be doubled or trippled to supply almost any number of hungry mouths. Figure on 4 per person.

SOUTHERN BISCUITS

2 c. flour 1/2 tsp. soda 3/4 tsp. salt
1/2 tsp. baking powder
1/4 c. bacon drippings
3/4 c. buttermilk

Sift dry ingredients three times. Add bacon fat with pastry cutter or fingers. Quickly stir in buttermilk. Knead 5 times, roll, and cut.

Bake at 425° about 12 minutes.

Judy Lowery
(Mrs. Russ)

KMOKI

(Wonderful, its like spoonbread only better!)

2 eggs
1 pt. milk
1/2 c. yellow corn meal
1/2 tsp. salt
2 oz. or more sharp cheese, diced
1 Tb. butter

Bring milk to boil in double boiler and add meal and salt, stirring constantly until mixture thickens. Remove from flame and add eggs. Blend thoroughly, add cheese. Add butter and pour into buttered casserole. Let stand a few minutes to form crust and bake in 350° oven for 35 to 40 minutes. Yummy!

Margie Randolph
(Mrs. William H. , III.)

ICEBOX ROLLS

1 c. shortening
1/2 c. sugar
2 c. water
5 c. plain flour
2 eggs
2 pkg. yeast
1 Tb. salt

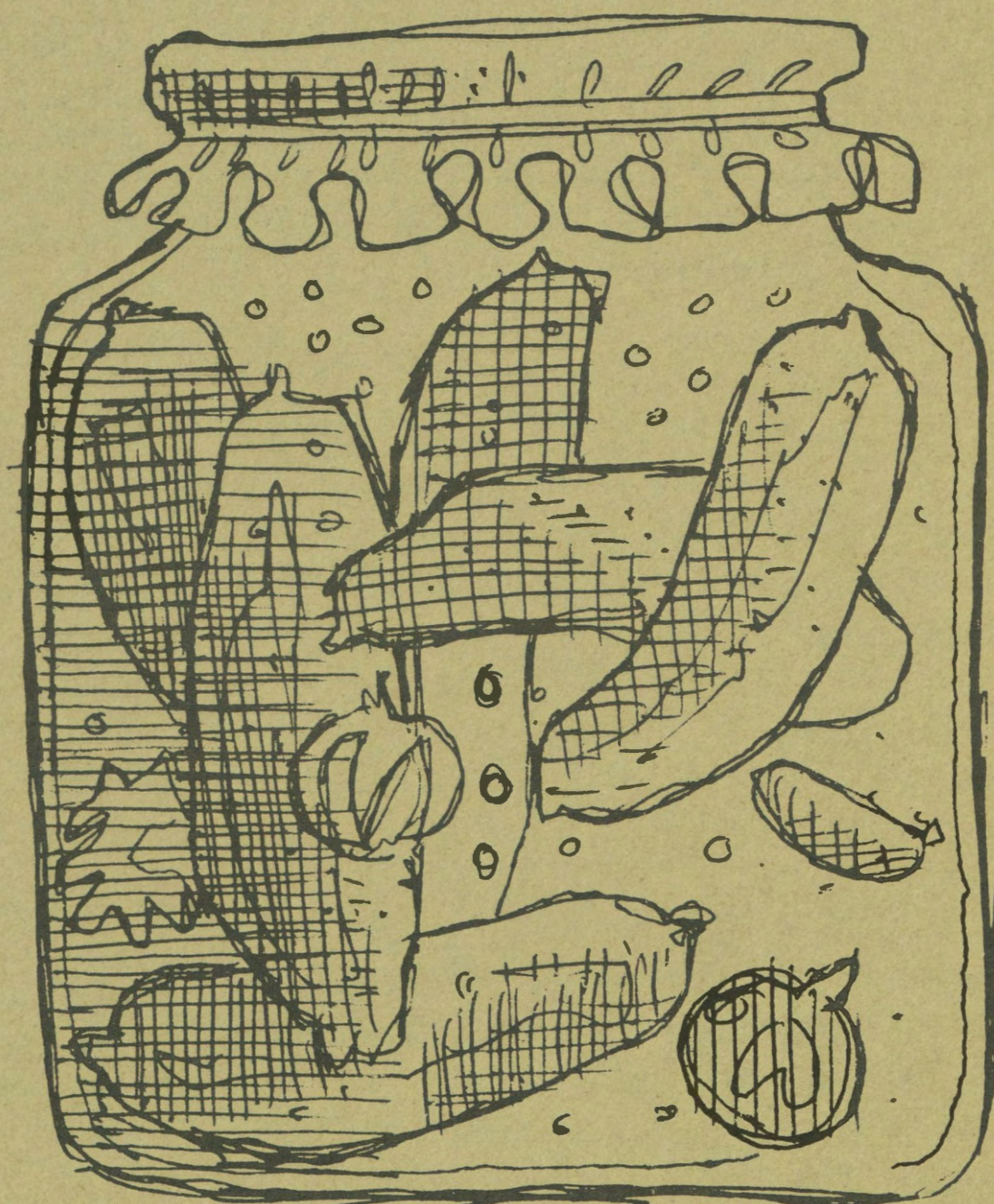
by: Gloria Briggs
(Mrs. Warren)

Cream shortening and sugar, then pour over one c. hot water. Stir and let cool. Take second cup of water, heat to tepid stage, add yeast and melt. Combine salt and flour and add to first mixture, then add water containing yeast and make into a stiff batter. Add beaten eggs last. Place in refrigerator and use when needed.

PICKLES

AND

RELISHES



SPEYER

FLORIDA MANGO CHUTNEY

5 lb. peeled and sliced mangos (do not chop fine)

Approximately 10 lb. of fruit is required to obtain 5 lb. of sliced mangos. Be sure to buy under-ripe, very firm fruit. If it is even slightly soft, do not buy-you will have mushy chutney.

3 lb. dark brown sugar

2 T. salt

2 c. cider vinegar

2 c. raisins

8 hot green peppers, the small, thin, long variety.

Remove seeds (use rubber gloves when doing this)

8 cloves garlic

4 T. green ginger root, peeled. This is easily obtainable during mango season.

Stir to cover sliced mangos with the sugar and allow to remain overnight.

Grind raisins, ginger, peppers, garlic together.

Combine this with the vinegar and liquid from the fruit (reserve the fruit) and cook in enamel kettle over medium-low heat for two hours. Now add the sliced fruit and cook mixture for an additional hour. It should be thick. If it appears too thin, remove the fruit with a slotted spoon and cook the mixture down until quite thick. Return fruit to the mixture and heat to the boiling point.

Place in hot, sterile jars. Do not open for at least two weeks. Makes approximately six pints.

Joyce Turner
(Mrs. W. R.)

PEPPER JELLY

6 1/2 c. sugar
1 1/2 c. cider vinegar
3/4 c. ground bell peppers (about 6)
1/4 c. finely ground hot peppers (about 18)
1 large Certo (39 cent size)
Green food coloring

Place sugar, vinegar, peppers, and juice in a boiler. Let come to a rolling boil. Remove from heat, skim and let set 10 min. Add Certo, stir thoroughly. Set 10 min. Pour into jars and seal.

Mrs. Eugene Willingham

POLSKI SWEET DILL PICKLES

2 qts. sliced, drained dill pickles
6 - 8 cloves of garlic, chop.
6 c. sugar
1 c. white vinegar

Melt sugar in vinegar and boil 5 min. Pour this over pickles. Let stand until cool. Put back in jars and seal.

Cecil Anderson
(Mrs. Russell H.)

KOSHER PICKLES

Put 3 gallons of cucumbers in brine for a week, take out, let stand in cold water for 1 to 2 nights. Take out, wash and cut cross-wise. Put back in churn or crock; boil 1/2 gallon water and 1/2 gallon cheap vinegar. Also lump of alum the size of an egg, pour over cucumbers boiling hot and let stand two more nights. Then pour off. Put spices and garlic (use 4 bulbs of garlic, 1 tsp. whole black pepper, and 1 T. of whole cloves) alternately in churn. Boil 7 lb. of sugar and 2 qts. pure cider vinegar and pour over while boiling hot. When this gets cold, add 1/2 c. tarragon vinegar and 1/2 c. olive oil. Let stand in churn one week--- then put up cold.

Lucille Gibbons Russell
(Mrs. James William)

PICKLED OKRA

Use any amount of small, tender okra

Vinegar

Salt

Spices (your choice of pickling spice, fresh or dill seed, or celery seed-but use only one-about 1 tsp. per pint jar)

Wash okra. Trim, but do not cut off stem end of pods. Place in sterilized jars, stacking as neatly as possible. Put spices and salt in vinegar and bring to a boil. Pour over okra and seal tightly. Wash jars off when cool and cure for 30 days. Serve chilled.

Johnnie Cox

MAYHAW JELLY

1 lb. mayhaws (Not over-ripe)

1 lb. sugar

1 qt. water

Wash mayhaws and boil with water until tender, about 20 minutes. Strain through jelly bag.

Bring juice to a boil. Add sugar slowly, stirring constantly. Let boil until jelling point. Skim foam and pour in sterilized jars and seal.

A simpler method is using the basic "Sure-Jel" recipe.

Cynthia Ward Gordon

BENGAL CHUTNEY

About 6 pts.

25 sand pears (9lb.) peel, pull core, chop small, boil with little water until tender. Take from fire and cool. Add 1 1/2 pts. vinegar, 2 Tb. salt, 1 handful whole ginger, 1 1/2 Tb. mustard seed. Tie ginger and mustard seed in cloth, add 1/4 lb. garlic, cut small, 1 lb. raisins, 1/2 lb. shredded hot peppers, 1 1/2 lb. sugar. Return to fire, heat slowly. Allow to boil, stirring often, until thick as you like it. Serve after 3 days of mellowing and seal.

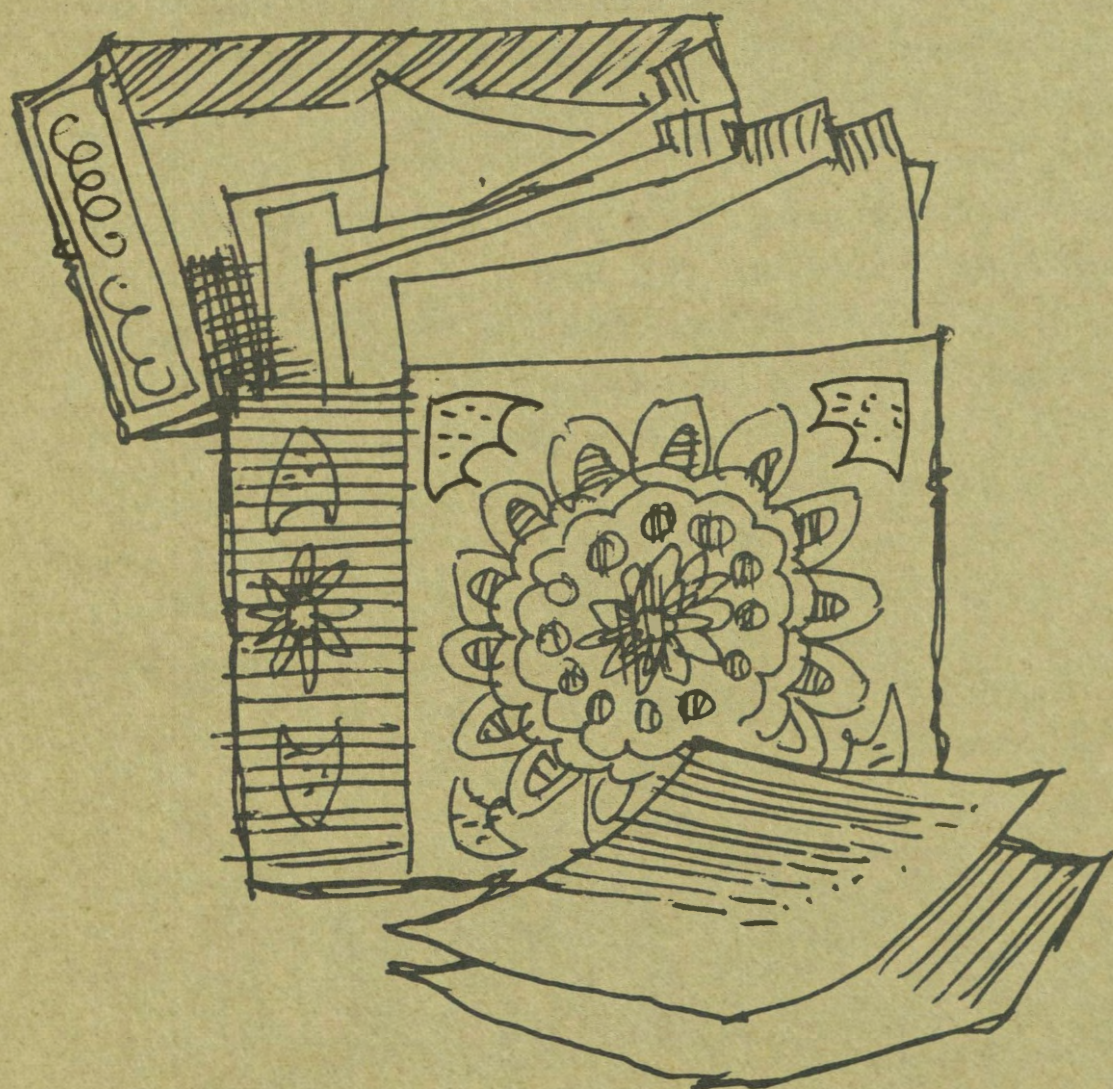
Note: Remove seeds from hot peppers. I prefer to put hot peppers and garlic through food chopper to save hands. I substitute brown sugar for white, so chutney is darker.

Alyn Mayo

SEVILLE

SQUARE

SPECIALTIES

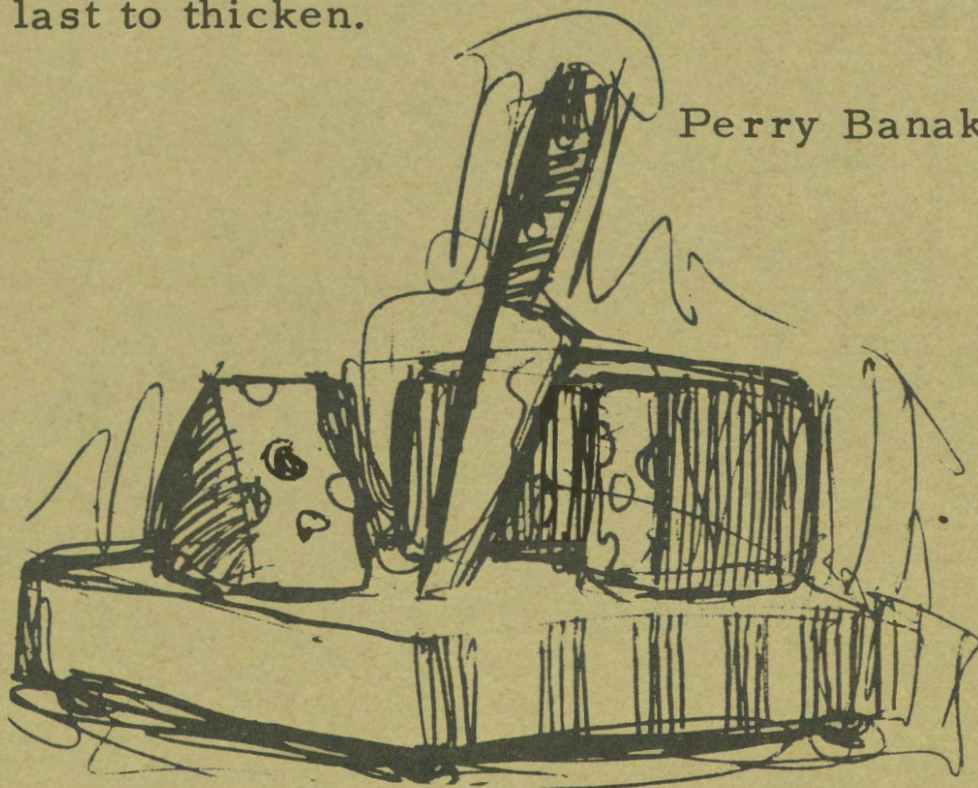


SNAPPER SOUP

2 lb. red snapper fillets
2 #2 cans tomatoes
1 can tomato puree
1 lemon, peeling and all, chopped fine
2 onions, chopped
1 large green pepper, chopped
1/2 whole bunch celery, chopped
4 cloves garlic, chopped
1 lb. potatoes, cubed
3/4 lb. carrots, cubed
1 c. flour
2 gallons fish stock (made from fish head and bones
left from filleting whole fish)
Salt and pepper to taste

Saute onion, celery, green pepper in a little oil.
Cook until tender, but not brown. Add to fish
stock with other ingredients except flour. Bring
to a boil and cook until vegetables are tender.
Make a brown roux with the flour and oil; add
last to thicken.

Perry Banakas



CREOLE CHICKEN AND OYSTER FILE GUMBO

1 stewing hen, 4 1/2 to 6 lbs.
1 pt. oysters, fresh, not canned
3 medium onions, chopped fine
1/2 c. parsley, chopped fine
1 1/4 c. plain flour
1 c. shortening
1 tsp. whole allspice
1/2 tsp. crushed red pepper
3 whole, large bay leaves
4 level or 2 heaping tsps. file
Salt and pepper to taste

Wash and cut up chicken and put in 5 qt. saucepan. Salt and pepper and barely cover with water and steam. (Be sure pot is boiling when roux is added). Melt shortening in iron skillet and when it reaches medium temperature add flour. Stir constantly until mixture is smooth and medium brown. Add chopped onions and parsley, cook for 1 minute in flour mixture then add to chicken. This will thicken so add 1 qt. of water. Add allspice, bayleaves and red pepper. Cover and cook over low heat for 2 hours. Add oysters and cook another 1/2 hour. When chicken is tender and gravy thin, turn off heat and skim off excess fat and spice. Add file. Stir well and let stand 1/2 hour to 45 minutes before serving. If desired reheat and serve in bowl with rice. Serves 12.

Mrs. Harry Tuttle

SMOKED MULLET

Mullet is not considered an edible fish in many areas, but sandy bottoms make mullet a prime seafood delicacy in Pensacola. Texture and flavor are unsurpassed whether fried, broiled or smoked. Smoked fish experts proclaim mullet as superior because of its natural oils which inhibit drying out.

To Smoke:

Rinse mullet in sea water. Dry with paper towel. Filet mullet (3/4 lb -- 15" average size). Leave scales on. Douse with Worcestershire Sauce. Salt and pepper generously. Place flesh up in hot smoker (Primarily heat - moderate smoke-actually cooking with heat and smoke.) Heat source-charcoal fire. Smoke source-green hickory or hickory chips, dampened.

Fish cooks in own oils, comes out brown, moist and deliciously smoky.

Don't eat scales and skin.

Close smoker and leave closed about 8 to 10 hours. Check after 4 hours to put mullet on lower racks in order to cook evenly.

Commercial smokers take less time and must be watched closely. Smoked mullet, under refrigeration, will last several days without spoiling.

NASSAU GRITS

Some 25 years ago the late Henry Richardson was fishing in Nassau. He lived with the conchs (beachcombers) and ate their standard fare of fish and grits. To improve the dish, he added fresh vegetables from his boat, with tasty results. Later he visited his family in Highlands, N. C. and told them of his discovery. Subsequently when they cooked the dish, it occurred to Lucie Cary to substitute left-over country ham for the fish. The resulting concoction has such a distinctive and delicious flavor and appearance that they knew they had hit upon a true gourmet's delight. Lucie added crumbled bacon on top and dubbed the dish "Nassau Grits".

Ingredients: (Serves 10)

- 1 1/2 c. finely ground ham
- 2 small green peppers, chopped fine
- 2 medium onions, chopped fine
- 10 vine ripened tomatoes, medium
- 1 lb. bacon, crisp and crumbled
- 1 1/2 c. of white grits

To Prepare: Fry bacon-put aside-leave two large kitchen spoons of bacon grease in pan. Saute onions and peppers until soft. Add ham and stir. Saute on low heat for 20 minutes, add tomatoes and simmer for one hour. In separate pot, cook grits in normal manner. When both are cooked, stir ham mixture into grits. Serve hot with bacon crumbled on top. Prepared dish is perfect complement to hearty meat courses.

BARBECUED CHICKEN

The recipe is a Pensacola version of an old Texas formula brought to town by Wally Dashiell years ago. His business partner, Pratt Martin, soon adopted it and the younger generation has taken to it wholeheartedly.

Ingredients:

1 qt. red vinegar, 1 stick butter, 2 oz. black pepper (fine ground), 1 Tb. sugar, juice of 1/2 lemon.

Mix. Place over heat. Bring to boil. Simmer 30 minutes. Should be enough to baste 10 halves.

Chickens- 2 1/2 pound fryers-halved.

Place halves 10 inches from low coals. Salt generously. Baste and turn often. Cook 1 hour.

PRALINES

3 c. granulated sugar

1 c. milk

3 Tb. white corn syrup

2 Tb. butter

Stir this mixture until it comes to the soft ball stage. Meanwhile caramelize 1/2 c. granulated sugar in a small iron skillet. Pour caramel mixture into first mixture, stirring fast. Cook for about one or two minutes until a soft ball is reached again. Beat until creamy.

Add: 1 c. pecans, 1/2 tsp. vanilla, 1/2 tsp. orange extract.

Drop by spoonfull on buttered marble or waxed paper.

GASPACHEE GOURMET PAVILLION

Recipe makes one gallon - 20- servings-- The salad should be made in large batches. It will keep several days if refrigerated and improves with age up to about 4 days.

4 medium tomatoes - Homegrown are definitely best

3 flat white sweet onions-medium to big-peeled

4 medium cucumbers-peeled

1 qt. mayonnaise (Homemade is best. Good commercial will do)

6 Hardtack (These rock hard seabiscuits are hard to find except in Pensacola where their value is appreciated)

2 medium bell peppers

Six hours before eating, soak hardtack in water. They soften in about an hour. Squeeze water out and put soggy bread in collander. Slice all vegetables. Use container at least 6" deep. Spread half inch layer of hardtack. Cover with plenty of mayonnaise. Salt generously. Next layer overlapping slices of tomatoes. Salt & mayonnaise. Next layer onion rings. Then layer of cucumbers. Next bell peppers. Cover with plenty of mayonnaise and salt. Repeat entire process. Top with layer of hardtack and mayonnaise. Garnish with paprika and a few bell pepper rings. Let set 2 hours or overnight. Serve cold. Better the second day.

OLD-FASHIONED CALLAS

"Callas" is a fluffy sweet fritter made of rice.

1 c. sugar
1 c. boiled rice
2 tsp. baking powder
2 eggs
2 c. flour

Mix yolks of eggs with sugar, rice, flour and baking powder. When thoroughly mixed fold in whites of eggs, well beaten. Drop mixture from spoon into hot deep fat in frying pan. Remove when golden brown. Drain on Kraft paper. Sprinkle with powdered sugar. Serve hot.

The old Callas women walked the streets for 50 years or more, selling Callas. These Creole women carried on their heads a covered bowl in which were the dainty and hot Callas. Their cry "Belle Callas, Tout Chaud" (Callas, beautiful Callas, still warm) would be heard in early morning and the old Creole cooks would rush to the doors to get the first hot Callas to serve to their masters and mistresses with the morning cup of coffee.

OLD FASHION GINGERBREAD

2 1/4 c. sifted all purpose flour
1 tsp. baking soda
1 1/2 tsp. ground ginger
1 1/2 tsp. ground cinnamon
1/2 tsp. ground cloves
1/2 tsp. salt
1/2 c. shortening (butter or oleo)
3/4 c. sugar
1 egg
1 c. boiling water
1 c. molasses (Brer Rabbit-green label-dark)

Sift together flour, soda, salt and spices. Cream shortening and sugar, add egg and blend. Mix molasses in boiling water. Add dry ingredients to shortening and egg mixture alternating with molasses mixture. Beat at low speed until blended. Pour batter into greased and floured 9x9x2 pan. Bake 40 to 45 minutes at 325°. Place on wire rack and let stand 10 minutes. Loosen sides of pan with thin knife or spatula. Cut into 3 inch squares. .

Daughters of MoKanna

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